THE
FRENCH
GARDINER

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THE

French Gardiner;

INSTRUCTING

How to cultivate all Sorts of

FRUIT-TREES & HERBS

FOR THE

GARDEN.

TOGETHER

With Directions to *Dry* and *Conserve* them in their Natural.

An Accomplished Piece.

Written Originally in *French*, and now Translated into *English*,

By JOHN EVELIN *Esq*;

Fellow of the Royal Society.

The Fourth Edition, illustrated with Sculptures.

Whereunto is annexed, the *English Vineyard* Vindicated; by *J. Rose*, now Gardiner to His Majesty: With a Tract of the *Making* and *Ordering* of Wines in *France*.

London, Printed by *R. B.* for *B. Took*, and are to be sold by *J. Taylor* at the *Ship* in St. *Paul's Church-Yard*, 1691.

BODLEIANA · BIBLIOTHECA

TO MY
Most Honoured and Worthy
FRIEND,
THOMAS HENSHAW, Esq;

SIR,

THE Success of the First *Edition* of this Book, has produced several more, and with them, the Continuance of your Name is the Front of this Epistle; that those who shall receive the Fruits it here presents them, may know to whom they are obliged for it: Your Commands first engaging me to interpret, and give it to our Country: And I was glad I had so fair an Opportunity of publishing to the World, how highly I honour you for many eminent and shining Parts: Your Virtue, your Learning, and our now ancient Friendship; which contracted first abroad, has continued both there, and since at home, through so many Vi-

cissitudes and Changes, as we have seen and surmounted. The Character which I first adventured on this Piece (when I boldly pronounced it for the very best that was extent on the Subject) has been amply confirmed by the Suffrages of all who have since written upon it; and I will be bold to affirm, it was the first that ever instructed our Countrymen how to cultivate and order their Gardens for Fruit, and other Esculent Plants, with a Faith and Industry becoming that honest and sweet Employment.

Here is nothing added (and indeed nothing could well be) to the *First Edition*, but the Weeding and purging it of some *Typographical* Escapes; and therefore I have nothing more to say, but that I am,

SIR,

Your most humble, and faithful Servant.

J. EVELIN.

TO

TO THE READER.

I *Advertiſe the* Reader, *that what I have couched in four Sections at the end of this Volume, under the* Name *of an* Appendix, *is but a part of the third Treatiſe in the Original*; *there remaining three Chapters more concerning preſerving of Fruits with Sugar, which I have heretofore expreſly omitted, becauſe it is a Myſtery, that I am aſſured by a Lady (who is a Perſon of Quality, and curious in that Art) that there is nothing of extraordinary amongſt them, but what the fair Sex do infinitely exceed, whenever they pleaſe to divertiſe themſelves in that ſweet Employment.*

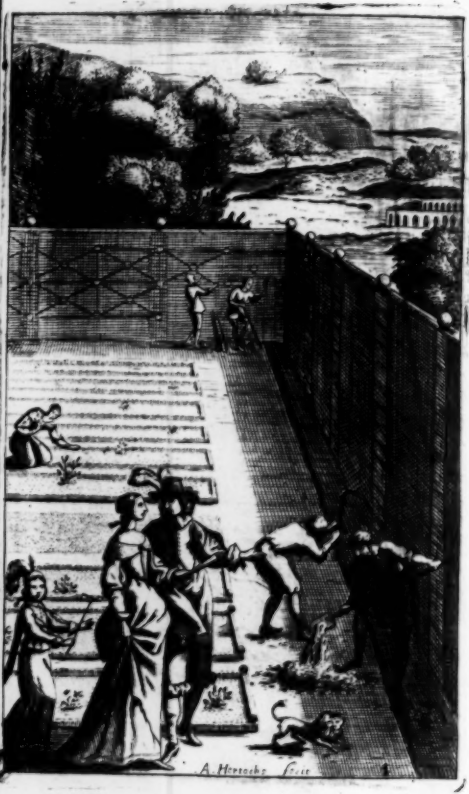
There is alſo another Book *of the ſame* Author, *intituled,* Les delices de la Compagne (*or the* Delights of the Country) *being as a ſecond Part of this: wherein you are taught to prepare and dreſs whatſoever, either the Earth or the Water do produce, dedicated to the good Houſe Wives: There you are inſtructed to make all ſorts of* French Bread, *and the whole Myſtery of the* Paſtry, Wines, *and all ſorts of Drinks. To accommodate all*

manner of Roots good to eat; cooking of Flesh and Fish, together with Precepts how the Major Domo *is to order the Services, and treat Persons of Quality at a Feast,* a la mode de France; *which such as affect more than I, and do not understand in the* Original, *may procure to be interpreted, but by some better Hand than he that did the* French Cook, *which (being as I am informed, an excellent Book of its kind) is miserably abused for want of Skill in the* Kitchin.

If any Man think it an Employment fit for the Translator *of this former Part; it will become him to know, that though I have some Experience in the* Garden, *and more Divertisement, yet I have none in the* Shambles; *and that what I here present him, was to gratific a noble Friend, who had only that Empire over me, as to make me quit some more serious Employments for a few Days, in Obedience to his Command.*

Farewell.

THE


A. Hirschvogel fecit

THE
French Gardiner.

The First Treatise.

SECTION I.

Of the Place, of the Earth and Mould of the Garden; together with the Means to recover and meliorate ill Ground.

THose who have written concerning the Husbandry of the *Country*, have accompanied it with so many Difficulties about the Disposition of the *Edifices*, and other parts appertaining to the *Demesnes*, that it were altogether impossible to accommodate a Place suitable to their Prescription: forasmuch as the *Situations* seldom correspond to their Desires; and therefore I shall by no means oblige you to the particular *Site* of your *Garden*; you shall make use of the Places as you find them, if already they are laid out: or else you shall

(with good Advice) prepare a new one in ſome part that lies moſt convenient to your *Manſion.*

Touching the Ground, if you meet with that which is good, it will be to your great Advantage, and much leſſen your Expence; but it is very rarely to be found where the Land doth not require a great deal of Labour: for many times the Surface of the Ground ſhall be good, which (being open'd, the depth of a Spade-bit only) will be found all Clay underneath, which is a more pernicious Mould for Trees than the very Gravel it ſelf: ſince in Gravel, the Roots may yet encounter ſome ſmall Veins for their Paſſage in ſearching the Moiſture beneath, from whence to draw Nouriſhment; but the Clayie (which is a ſort of Earth wherewithal the Bakers of *Paris* do make the Hearts of their Ovens) is like a Board, ſo thick and hard, that the Roots cannot pierce it; and in the extraordinary Heat of Summer, it ſo hinders the Moiſture below, that it can by no means penetrate, inſomuch as the Trees and other Plants become ſo extreamly dry, that inſtead of advancing their Growth, they altogether languiſh, and in concluſion periſh.

For

For redreſs of this Defect, there is only one Expedient, and that is by hollowing and breaking up the Ground three or foor Foot deep, beginning with a Trench four or five foot large, the whole length of the place that you will thus open, caſting the ſeveral Moulds all upon one ſide; and thus when your Trench is voided and emptied to the depth which you deſire, you ſhall caſt in long Dung, of the Marc or Husks of the Wine-preſs or Cider, and Fearn (which if you can commodiouſly procure, is of all other Compoſts the beſt) Leaves of Trees, even to the rotten Sticks, and mungy Stuff to be found under old Wood-piles, Moſs, and ſuch like Traſh; in fine, whatever you can procure with the moſt Eaſe and leaſt Charge; for all the Deſign in this ſtirring the Ground, is only to keep it hollow, that ſo the Moiſture beneath may invigorate the Trees and Plants during the exceſſive Droughts.

You ſhall therefore lay it half a Foot thick at the bottom of your Trench; and afterwards dig a ſecond of the ſame proportion, caſting the Mould which lies uppermoſt (and which is ever the beſt) upon the Dung, and ſo making this ſecond Trench as deep as the former, you

ſhall fill your firſt Trench; and the Mould which you found undermoſt, ſhall now lie on the top; thus continuing your Trenches, till you have finiſhed the whole Piece.

Peradventure you may object, that the Earth which you take from beneath will be barren: I confeſs with you, that for the firſt year, the goodneſs of it will not appear, but when (with that little amendment which you beſtow upon it) it ſhall be mellow'd by the Rains and Froſts of one Winter, it ſhall produce abundantly more than what before lay above, which being exhauſted and worn out through the long Uſage, hath certainly loſt a great part of its Vertue.

Neither are all Seaſons proper for this Labour; becauſe during the great Heats, this Earth is ſo extreamly hard and bound, that neither *Crow* nor *Pick-ax* can enter it. The Winter is then the moſt convenient Seaſon of all other; for as much as the Autumn Rains having well moiſtned the Earth, it is dug with the more facility; and beſides, the Rain, the Snow, and the Froſts, which are frequent in that Seaſon, contribute much to the Work; nor are Labourers (being at that time leſs employed) ſo chargeable as when they work

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in the Vineyards, and during *Auguſt*, when they are hardly to be procured for Money.

As concerning the Bottom, where you encounter with Gravel, you ſhall husband it as we have already deſcribed, by breaking it, and the Stones that are mingled in the Ground ſhall be carried out of the Garden. But in caſe the Gravel lie not very thick, and that when it is broken up you arrive at Sand, or to another ſmaller looſe Gravel, it ſhall ſuffice that it be broken up without flinging it out of the Trenches, ſince the Trees will ſhoot ſufficient Roots amongſt this ſmaller Gravel, by reaſon of the Moiſture which the Dung lying above them will contribute.

You muſt remember to lay excellent Dung, half conſumed, at the bottom of ſuch Trenches, out of which you have caſt the Gravel, to the end that the Rain and all other Refreſhings may the more eaſily paſs through it; eſpecially if it be of the Husks of the Preſs, Fearn, and the like, ſuch as we have already mentioned.

You will object (I ſuppoſe) that to trench and dreſs a whole Garden in this manner, is to engage one into an extraordinary Expence. I grant it indeed, but it is once for all, and the Emolument which will reſult from one ſuch Labour,

will

will recompence the Charge an hundred fold: since the Trees will be more beautiful, without Moss or Galls, and without comparison produce their Fruits abundantly more fair, than those which are planted in a Ground which is not thus dress'd.

Artichocks, *Leeks*, and other Roots grow there to a monstrous bigness: briefly, you will find your self so extreamly satisfied, perceiving the Difference to what your Garden produced before it was thus loosned, that you will have no cause to regret your Expences.

However, if you would be yet more thrifty, I shall instruct you how by another Expedient, you may amend your Garden with less Charge: But withal, as the Expence will not be great, so neither will the Product be so fair: Of this I purpose to treat hereafter, in the planting of *Pole-hedges*, and the *Kitchin Garden*.

Many that are curious do extreamly exceed all this: for they pass all their Earth through a *Hurdle* to clear it from the Stones, which is done by placing the *Hurdle* or *Skreen* upon the Margent of the *Trench*; and so shoveling the Mould to the top of the *Skreen*, the Earth passes, and the Stones role to the Foot of the *Skreen*, which

which are afterwards carried forth of the *Garden.*

The Form of this *Skreen*, is a Frame joyned together, two Inches thick, ſix Foot high, and five Foot in breadth, which ſhall have two croſs Quarters within the height, of the ſame bigneſs of the Frame, and all the four croſs Pieces ſhall be equally boared about the bigneſs of thoſe Sticks which the Chandlers uſe to make their Candles on; theſe Holes muſt be a Fingers thickneſs diſtant one from another, and in them you ſhall fit Sticks of *Dog-wood*, becauſe it is tough and very hard when it is dry, and which will endure longer without breaking than any other. Note, that both the top and the bottom of your Frame muſt be pierced quite through, that when any of the Sticks are broken, you may put new ones in their Places, faſtning them with ſmall Wedges at the Extreams.

SECT. II.

Of Eſpaliers, or Wall-fruit, and of ſingle Pole-Hedges and Shrubs.

WAll-Fruits, being the principal Ornament of Gardens, it is moſt Wall-fruit Hedges.

moſt reaſonable that we ſhould aſſign them the moſt eminent Place, and give a full Deſcription of them, as being indeed the Subject upon which I determine chiefly to diſcourſe in this firſt *Treatiſe*.

By *Eſpaliers*, we mean thoſe Trees with which the *Walls* of *Gardens* be adorned and furniſhed: To bring this to perfection, you muſt make a large *Trench*, as I have deſcribed it before. If the Ground be of *Clay*, you are to husband it as hath been ſpoken of *Clay*; and if of a *rockie* Nature, as of *rockie*: But you ſhall leave one Foot of Earth unbroken, next to the *Wall*, for fear leaſt you indanger the Foundation; and after having laid a Bed of Dung, of half a Foot thick at the bottom of your *Trench*, you ſhall caſt thereupon of the very beſt Mould which came forth of the *Trench* to the thickneſs of a Foot: This done, you ſhall mark out the Places where you deſign to plant your Trees, which ſhall be at a reaſonable diſtance. That of twelve Foot to me ſeems the moſt convenient; but in this uſe your own Diſcretion, I ſhall oblige you to no Law, every Man hath his particular Fancy; but my Opinion is, that if they are planted nearer, they will much incommode one another in few Years; if farther remote,

and

and that a Tree chance to die, or that you graft another, whoſe Fruit may peradventure not pleaſe you, it will extreamly vex you to ſee your Wall ſo long diſ-furniſhed, and naked in that place.

Having thus marked the Place for your Trees, according to the Proportion of twelve Feet, you ſhall cauſe the Pits where you plant them to be filled (at three Foot diſtance from either ſide of your Mark) with the beſt Mould, which muſt he mingled with ſhort Dung of an old *Melon-bed*, or elſe with ſome other, which before had been employed in your Garden for Plants; and thus there will remain a Place of ſix Foot, in which Interval you ſhall caſt a ſecond Layer of *Cows*, *Hogs*, or *Sheeps Dung*, very fat, and well rotten; after this you ſhall fling thereupon the Mould which you had out of the Trench, and dreſſing your Border, make it very even. Diſtance.

You ſhall make the Holes for your Trees at the Place before marked out, and plant them handſomly, making a ſmall Heap in the Center of the Pit, to ſet your Tree upon, whilſt you extend the Roots all about it, drawing them downwards; and then the whole being filled, and the Mould caſt in, you may tread it about the Planting.

the Tree, the better to fix it and fill up the hollow Places.

You may, if you pleaſe, before you plant, break away the Ledge of Earth to the very Wall, a Foot on either ſide of the Place where you intend to plant your Trees, without the leaſt Prejudice to your Wall.

You ſhall ſet your Tree a Foot diſtant from the Wall, the Branches ſomewhat inclining towards it, for the more Ornament in their Growth; this will alſo bring the Roots better to the middle of your Trench, by which they will more eaſily find Nouriſhment.

Have a ſpecial care that you put no other Dung near the Roots of your Trees, than that ſhort Stuff of the old Bed (which it will be good to mingle alſo with ſtore of excellent Mould) left the *Summer* burn it all; for as much as new Dung keeps the Earth hollow and looſe till it be totally conſumed; but if otherwiſe you caſt it into the Intervals, when your Trees are once taken, and that their Roots within two or three Years have found this excellent Dung, (which will by that time be quite rotten) they will ſhoot wonderfully, produce a clean Bark, and moſt incomparable Fruit.

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Concerning *Eſpaliers* (which I will call *Paliſades*) I will ſhew you ſeveral Forms of accomodating them according to the Age of your Trees.

* Pole-Lattices, ſet up againſt a wall, much uſed in *France*.

The firſt is, to fix ſmall Stakes into the Ground, half a Foot diſtant from your Wall, to begin to conduct the tender Sprouts of your Trees, and if need require, you may add ſome croſs Poles or Lathes, as many as are neceſſary, binding to them your tender *Shoots*, with the gentleſt *Oſiers* or *Ruſhes*, without knitting them too faſt, but only to guide them for the preſent.

The ſecond Manner ſhall be to make an Hedge of Poles and Lathes, equally cancelled and well bound, which being of greater ſtrength than the former, will oblige the Trees to what Flexure and Form you pleaſe.

The third is a *Lattice* faſtened to the Wall, and ſupported with the Bones of Horſes Legs, or by Iron Hooks fixed in the Wall, leſt otherwiſe the Tree riſing, and forcing it to come at the freſh Air, bend it forwards, and break or overturn the Frame, whoſe Stakes are only fixed in the looſe, and newly broken upon Earth, and beſides, with length of time they become rotten.

The

See the Figure or firſt Plate.

The fourth, which is the muſt ſubſtantial of all the reſt, and more eaſily maintain'd, is to place in the Wall the Ends of wooden Blocks, about the bigneſs of a ſtrong Rafter, which are to be placed at eight equidiſtant Squares, projecting only ſix Inches from the Wall, in which you ſhall boar Holes with an Auger an Inch and an half deep, and about two Inches from the Ends: be ſure to place them at equal diſtance, from height and breadth; and in the midſt of every Square there ſhall be alſo one Block, reſembling the Figure of a *Quincunce*.

Then you ſhall provide Lathes or Poles, which you ſhall cauſe to be made exactly of the length that your Block-ends are placed, which Lathes or Poles you ſhall ſhave and fit at both ends, to enter into the Holes made in the Extreams of the Blocks; and to fix them well, you ſhall bend them a little like a Bow, putting the two Ends in the oppoſite Holes, and letting the Bow go, they will force in themſelves ſo ſtrongly, as that they ſhall need no other faſtning. The Figure which is at the beginning of the *Treatiſe*, will ſufficiently inform you.

When your Trees are now a little ſtrong, they will not need to be ſpread with

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hich will ruſt within the Wall.

As they are frequently in *France*, with a kind of rough caſt if the wall be built of unhewen Stone.

Theſe three laſt Manners of *Eſpaliers* re greatly practiſed to defend the Trees rom *Snails*, *Earwigs*, *Stotes*, and other oxious Inſects which creep into the withy Twigs,

See the Figure or Firſt Plate.

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with ſo much Wood, as when they are young, it ſhall ſuffice in theſe kinds of *Eſpaliers* to ſtop the ſtrongeſt Branches only. And when any of theſe Poles ſhall chance to be rotten, another may eaſily be ſupplied, reſerving always Proviſion of them in your Houſe.

The Fifth, is to take Quarters of Wood, a little bigger than your Poles, and to accommodate them to your Iron Hooks or Horſes Bones (as we have ſaid above) and bind them with Copper or braſs Wyre, which will continue a very long time.

The Sixth or laſt Faſhion, to ply or paliſade your Trees (and which is the handſomeſt and moſt agreeable, but cannot eaſily be made, ſave where Walls are plaſtred over) is to take Shreads of Leather, or Liſts of Cloth, with which you ſhall ſtay the tender Branches, fixing the Liſt of the Cloth to the Wall with a Nail, and ſo the Boughs will take their Ply as they grow bigger, without either caſting forwards, or looſning the Nails, which will ruſt within the Wall.

As they are frequently in *France*, with a kind of rough caſt if the wall be built of unhewen Stone.

Theſe three laſt Manners of *Eſpaliers* are greatly practiſed to defend the Trees from *Snails*, *Earwigs*, *Stotes*, and other noxious Inſects which creep into the withy Twigs,

Twigs, and betwixt the Rinds of round Poles, which are not quarter Wood.

Be careful not to plant any Tree in the Coines or Angels of your Walls; ſince they can there come but to half their Nouriſhment; and beſides, in ſo doing, it will marr the Figure of your Garden, the Tree ſhooting forth all his Branches forward, to come at the Air.

Pole-Hedges. The *Counter Eſpalier*, is a Hedge which forms all the Walks and Allies of the Garden, it is planted in the ſame manner as the former, excepting only that the Trench ſhall be at the leaſt four Foot broad, cauſing the Moulds to be caſt, the good upon one ſide, and the worſe upon the other, that ſo you may fling the beſt into the bottom of your Trench, and the reſt upon it.

Then you ſhall plant your Trees in Lines, very even, perpendicular, and not inclining as in Wall-fruit.

The Wood which ſupports theſe Trees, muſt of neceſſity be fixed in the Earth, and bound athwart with Poles: All the Curioſity which can be expreſſed in this manner of Hedge, is to make it with quarter Wood, and bind them with Iron or Braſs Wyre.

There

There are ſome, to ſpare the Charge of maintaining theſe *Paliſades*, ſatisfie themſelves with binding and joyning the Trees together when they are ſtrong enough; but then they ought to be planted nine Foot aſunder; and the Miſchief is, that they are extreamly ſubject to be ſhaken by high Winds.

Buſhes are ſuch Trees as are frequently planted in the Borders of Knots, and at the ends of Beds in the *Kitchin Garden* by the Path-ſides, which one may cut in what Figure he pleaſe, round, ſquare, flat at top, or let grow in the ſhape of *Cypreſs*; in clipping whereof Men are rather ſatisfied with their Form than their Fruit, which the Wall and *Counter Eſpaliers* abundantly afford.

You ſhall therefore plant them in the moſt commodious Places of your Borders, and at equal Diſtances one from another, obſerving what I have already taught concerning Planting.

The Deſcription which I have given you of planting your Trees, will exempt you from the Expence of Trenching your whole Garden; the Allies and Walks not ſo much needing it, for before the Trees ſhall come to ſhoot their Roots as far as the Walks, they will have ſufficient ſtrength

ſtrength to pierce them and ſearch out the beſt Ground, howbeit, you ſhall not leave your Allies neglected, but ſhall cauſe them to be diligently weeded, and eſpecially be careful to cleanſe them of *Couch*, or *Dog-graſs* to the very leaſt ſtring, though you dig after it a *Spade-bit* deep, continually ſhaking it from the Earth; and if after all this you perceive any of it remaining, be ſure to eradicate it how deep ſoever it lye, that ſo you may utterly exterminate a Weed ſo extreamly noxious to your Garden.

SECTION III.

Of Trees, and of the Choice which ought to be made of them.

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IT is to no purpoſe to have well prepared your Ground, unleſs you alſo plant it with the beſt and choiceſt Fruit, which you may find in the Nurſeries of ſuch Gardiners as have the Reputation of honeſt and truſty Men; for the greater part of thoſe which ſell, uſually cheat thoſe who deal with them. Therefore of ſuch, I ſhall not adviſe you to buy any, unleſs you firſt ſee the Fruit on them, and

ſo

ſo you may retain them from that time, Sealing them with little *Labels* or Bonds of *Parchment*, with your own Seal; that thereby, when you take them up, you may be ſure of your Purchaſe. With thoſe whom you may confide in, for their faithful Delivery, you may be leſs exact; however, it ſhall not be amiſs to ſeal them, though it were only to give other Cuſtomers notice, that you have already bargained for them.

If you deſire to mark the Species, you may effect it two manner of ways; one by writing the Name of the Tree upon ſmall pieces of Slate, and the other, by binding to them Locks of Wooll died with ſeveral Colours, whereof you ſhall make a *Memorandum*; and this ſhall ſerve you to diſcern your Trees in planting them, that ſo diſtinguiſhing your Summer Fruit from the Winter, your Walls, *Eſpaliers*, *Contr' Eſpaliers* and *Buſhes* may afford an Object more agreeable, ſince they will never be intirely naked, but will here and there be ſtill furniſhed with Fruits, and alſo that you may the better ſever them, that two of the ſame ſort be not contiguous to one another.

The Fruits which you ſhall make particular Choice of, as for *Pears* (if you deſire Pears.

ſire

ſire to make Profit of them in the Market) ſhall be the Summer and Winter *Bon-Chreſtien*, the *Muſcat*, the great and leſſer *Rath-ripe Pear*, the *Portail*, the Summer and Winter *Bergamotte*, *St. Lezin*, *Amadotte*, *Bezidairy*, *Double Flower*, the great *Ruſſetting* of *Rheims*, the *perjum'd Pear*, and *Poire Bœure* of both ſorts, the *Meſſire*, *John*, *Cire*, *Cadillac*, and whatever other you find to ſell deareſt.

Apples. For *Apples*, the *Rennettings* of ſeveral ſorts, *Cour-pendu*, *Red Pepin*, *Cheſnut*, *Apügros*, and *Petit*, *Pigeonnet*, the *Judea*, and others.

Apricots. Peaches. As for *Peaches* and *Apricots*, they always ſell well; but theſe two ſorts of Fruits are not ſo proper in *Eſpaliers*, becauſe their Boughs frequently dye, ſometimes upon one Branch, ſometimes on the other, and very often quite periſh, which is very ill-favor'd to behold, by reaſon of the Breach which it cauſes in your *Eſpaliers*. Thoſe which are chiefly in Reputation, are the *Rath Peaches*, or *Peaches* of *Troy*, *Alberges*, *Pavies*, *Cherry-peaches*, *Violette de Pau*, *Brignons* and others.

Cherries. For *Cherries* and *Bigarreaux*, for as much as there are particular Orchards of them; I will diſcourſe no further of them, than

than only to tell you that those which have the shortest Stalk, and least Stone, resembling those of the Valley of *Montmorency*, are the most excellent.

There are likewise *Precoce* and Rathripe *Cherries*, which are to be planted where they may stand warm, and exposed to the southern *Aspects*, or else set in *Cases*, to be removed into the *Stove* during the Winter, together with the *Orange-tree*: but these serve rather for Curiosity than for Profit.

Return we therefore to the Election of our Trees, and let us not suffer this Digression to hinder us from saying all that can be spoken upon this Argument, and in particular, concerning Pear-Trees, which are the Bearers of the most delicious, and best Fruit of your Garden.

That Tree which is grafted upon a Quince, is to be preferr'd before all other, because 'tis not only an early Bearer, but produces large and lovely Fruit, ruddy and blushing where it regards the Sun, and yellow on the other part, which is more shaded by its thickness.

Those which are on the Free-stock are esteemed to bear better reliſh'd Fruit, but they are nothing so large, nor so clearly coloured, as are those which be

ſire to make Profit of them in the Market) ſhall be the Summer and Winter *Bon-Chreſtien*, the *Muſcat*, the great and leſſer *Rath-ripe Pear*, the *Portail*, the Summer and Winter *Bergamotte*, *St. Lezin*, *Amadotte*, *Bezidairy*, *Double Flower*, the great *Ruſſetting* of *Rheims*, the *perjum'd Pear*, and *Poire Bœure* of both ſorts, the *Meſſire*, *John*, *Cire*, *Cadillac*, and whatever other you find to ſell deareſt.

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Return we therefore to the Election of our Trees, and let us not ſuffer this Digreſſion to hinder us from ſaying all that can be ſpoken upon this Argument, and in particular, concerning Pear-Trees, which are the Bearers of the moſt delicious, and beſt Fruit of your Garden.

That Tree which is graſted upon a Quince, is to be preferr'd before all other, becauſe 'tis not only an early Bearer, but produces large and lovely Fruit, ruddy and bluſhing where it regards the Sun, and yellow on the other part, which is more ſhaded by its thickneſs.

Thoſe which are on the Free-ſtock are eſteemed to bear better reliſh'd Fruit, but they are nothing ſo large, nor ſo rarely coloured, as are thoſe which be

grafted upon the Quince, and that's it we principally look after for Sale, other Pears being always of a green, and leſs tempting Colour; and beſides, they are long in bearing, and frequently fail of bloſſoming, ſpending much in ſuperfluous Wood; if plyed in form of Wall-Fruit, you prune them till they are ſhot up very tall, and paſt their utmoſt Effort.

Age. Concerning the Age, you ſhall beſt chooſe your Trees when they are about four years growth, or thereabout, as being then of a very fair Size; for if they be younger, it will be a long while e're they will have garniſhed your Walls; and if they be elder, they will have ſhot their great Roots, which one ſhall endanger the breaking or ſplitting in tranſplanting them, to the exceeding Prejudice of the Tree, which are Wounds that are a long time recovering, and it muſt have ſhot a good quantity of new Strings before it will any thing proſper.

It is the Opinion of very many, that one ſhould plant a great, and full grown Tree once for all, foraſmuch as they are ſo long arriving to their Perfection; but I am quite of another Sentiment; for I conceive,

conceive, that a well choſen Tree, and that is of a thriving Kind, of the Age I have ſpoken, ſhall make a fairer ſhoot than one that is elder, and which can ſend out but very ſmall Twigs, though in greater quantity.

As to the Shape and Form of the Trees, be careful that they be clean from Moſs, not ſtubbed, ſightly, and thriving; the Body clean and large, that the *Eſcuchion*, or Cleft be well recovered at the Stock, and that the Tree be plentifully furniſhed beneath, handſomely ſpread, and agreeable at the Wall.

I would have you preſent your ſelf at the taking up of your Trees, that they break off as few of the String-Roots as is poſſible, nor ſplit or cut any of the greater Roots.

Tranſporting and tranſplanting.

Chooſe a fair Day, about St. *Martin*, (for as ſoon as ever you ſhall perceive the Leaf to fall, you may ſecurely take up your Trees) and then tranſport them as gently as may be, either on the Backs of Men or Beaſts, and plant them again with all expedition, leſt otherwiſe they languiſh, and the hairy Roots grow dry; but as you plant, remember to cut off the ſmall Points of the Roots, to quicken them, and take away that which may be withered.

But you must not prune them till the Season, for the Reasons which I shall hereafter prescribe.

From Pear-Trees grafted upon the Free-stock, you shall cut off the down-right Root, that so the other Roots may fortifie and extend themselves all about to seek the best Mould.

All sorts of other Trees may be drawn, transplanted, and cultivated in the same manner, without any difference or distinction.

Pruning. Touching the Pruning of Trees, the just Season for those which are old-planted, is in the Decrease of the Moon in *January*, at which time Grafts for the Cleft and Crown, are to be gathered and provided; and for such as are newly planted, they must not be disbranched till the Sap begins to rise, that the Wound may the sooner be cured; for if you cut them in Winter, the Wood will be dried by the Frost in the Place of the Scar, and make a Stub of dead Wood to the very Bud, which should else shoot near to the Cut.

I could scarcely resolve with my self how to teach this Art of Pruning, since it would merit an expres Discourse to instruct you perfectly; but having in my

Preface, reſolved to conceal nothing from you as a Secret, I had rather hazard the Cenſure of captious Perſons, than hide the Art from you, how you may attain the moſt excellent and faireſt Fruit: In deſcription whereof, I ſhall nevertheleſs be as ſuccinct and brief as I can; teaching in a very few Lines (by way of Maxims) what would employ more than two Sheets, if I ſhould give a Contexture to my Periods. Therefore,

You ſhall begin to prune, by cutting off all the ſhoot of *Auguſt*, where-ever you encounter it, unleſs the place be naked, and that you ſuſpect the next old Branch will not ſuffice to cover it, without cutting it off, which would exceedingly ſpoil and deform your Tree.

Thoſe young Branches which proceed from the old, and ſhoot luſtily, muſt be ſtopped at the ſecond or third Knot; for they would attract all the Sap, which ought to nouriſh the Branch: and in caſe the Tree be plentifully garniſhed, you may cut them off at their firſt peeping; and ſuch as you would ſpare, are to be conducted where you would have them continue.

Every Branch which ſprouts as well before as behind the Tree, muſt be cut off, becauſe they deform it.

All Buds that will be Fruit ſhall be ſpared; yet if there be any at the top of a Branch which you deſire ſhould fortifie and ſpread, cut off that Branch neer a Spring-Bud, rubbing off the Fruit-Buds which are on the new Shoot.

Every Branch which is ſo ſpread and fortified, muſt be prun'd, be it never ſo little: but on the ſtronger you may leave more Buds than on the weak and feeble.

Whatever Branch is forcibly plyed to garniſh any void place, doth never bear the Fruit fair; but in caſe it be guided thither from its primary Shooting, it will do well enough.

Every Bud which hath but a ſingle Leaf produces only Wood; that of Fruit hath many, and the more, the ſooner it will bear, and the greater its Fruit.

The Fruit-Bud which ſtrows on the Body of the Tree, produces fairer Fruit than ſuch as break out of the collateral Twigs and tops of the Branches.

You ſhall rub off all Twig-Buds, which ſprout before or behind your Trees.

If

If you desire to have your Tree soon furnished on both sides, hinder it from shooting in the middle.

The more you prune a Tree, the more it will shoot.

You should prune but little Wood from Trees that are grafted on the Free-stock, and which do not yet produce Fruit-Buds; but afterward having passed their Effort, they will bear but too plentifully.

Make as few Wounds in a Tree as possibly you can, and rather exterminate a deformed Branch, then haggle it in several places.

Cut your Branches always slanting behind a Leaf-bud, to the end they may the sooner heal their Wounds without leaving any Stubs, which you shall afterwards cut off to the very quick, to avoid a second Scar, and a great Eye-sore.

When your Trees form into Crowns or Bunches on the Tops of your Branches that have been too much pruned, or that have cast their Fruit, leaving the Knots of the Stalks, they are to be discharged of it, to beautifie the Tree.

You shall also disburthen your Trees that are too fertile, commencing with the smaller, by cutting the Stalks in the

middle without unknotting them: the fewer the Tree doth nouriſh, the fairer will be your Fruit.

The beſt Seaſon to *bind*, *plaſh*, *nail*, and *dreſs* your Trees, is in the Month *February*; for the greateſt Froſt being then paſt, one may cut of what is ſuperfluous without difficulty, and beſides, the Sap not as yet riſen, there will be no danger of breaking off the Buds knotted into Fruit.

But the greateſt difficulty in this Work, is to ſpread the Trees handſomely like a Fan, when it is diſplayed, that is, that as the Sticks or Ribs of a Fan never thwart one another, ſo neither ſhould the Branches of your Trees.

And this is a vulgar Error amongſt the greateſt part of Gardiners, which proceeds from their Ignorance, and that they will undertake the ordering of Trees, which is a peculiar Science, not to be attained amongſt the *Cabbage-planters*.

They do extreamly ill, when they fagot and bundle together a great many ſmall Twigs in one Tack, which is a fault altogether unſufferable; for indeed one ſhould never leave above the breadth of a ſingle Branch about all the Tree; In fine, they are ſo ſtupid, that they paſs, and

and repass the Branches, and wind them about the Poles, which (in *Pallissade-hedges*) are erected for their support; or else they thrust and draw the Tree blind, and the Poles before, which are so gross Mistakes, that they may not be past over without due Reproach. I shall counsel these Men in Charity, to put themselves into the Service of some skilful Gardiner for a year or two, where they may learn to order Trees as they ought, and profit by his Instructions.

Seminary. And yet notwithstanding all this, if you spy a place about your Tree which is very naked and unfurnished, you may in such a Case, thwart some small Branch to cover that Eye sore and Void, but let this be rarely, and so disposed, as not easily to be discovered.

Dressing. It is requisite that you give four Diggings or Dressings to your Trees every year, and you may employ that Ground by sowing it with the Seeds of such Herbs as will be in Season, and ready to be spent at the renewing of every Dressing, such as are *Lettuce*, *Purslain*, *Chervile*, *Cichory*, nay, even young *Cabbages* to transplant; in fine, whatever is not to abide long in a Place; and there you may also replant *Lettuce* to *Pome* and head, *Cichory*

to blanch it, *Purſlain* to pickle, and for Seed, and thus your Labour will redouble the Profit; for by this Means your Trees will (beſides the dreſſing, ſtirring, and opening of the Mould) be often watered by the Gardiner, whoſe Care muſt be continual about theſe young Herbs and Plants.

The Seaſon for the firſt, is before Winter, when you ſhould well dung ſuch as have need, and the Digging ought to be very deep; at the Expiration of Winter, give it a ſecond Labour, mingling it with the Soil which you firſt beſtowed upon it; the other which follow, need only ſuffice to preſerve it from Weeds; but never dig it in rainy or ſcorching Weather; for the one will make Mortar of the Ground, the other will chap and parch it. If you give it a ſtirring when the Vine begins to ſoften the *Verjuice Grape*, and tinge the black Cluſters, you ſhall find your Pears in the ſpace of a Week to ſweeſt, and improve exceedingly.

But you ſhall by no means ſow any Seeds which produce any large Roots, not ſo much for that they require a longer Sojourn in the Ground to arrive to their full Growth, as becauſe they will ſuck, emaciate,

emaciate, and dry much of the Mould about them. For this Reaſon likewiſe, let the greater *Cabbages* and *Leeks*, of the ſecond Year, be ſedulouſly baniſhed.

It will be neceſſary at every three or four Years Period, to cheriſh and warm your aged Trees, and ſuch as were old planted, and this is done by uncovering the Mould within a little of the Roots, and applying of excellent Dung thereon. The beſt Seaſon for this Work, is at the Commencement of Winter, that ſo the Dung may be half conſumed before the Heat and Drought of Summer invade it. Old Trees.

SECTION IV.

Of the Seminary and Nurſery.

THE Seminary being the Mother and the Nurſe for the Elevation and raiſing of Trees, it will be highly requiſite to give you perfect Inſtructions, after what manner it is to be governed; and therefore begin we with Seeds.

All ſort of Seeds affect a freſh Place cleanſed from Buſhes, Trees and Roots, and

and would be ſhaltred from the Darts of the *Meridian* Sun by ſome high Wall or other Fence; and this is a Convenience which you may eaſily find in ſome quarter of your Garden, where the Wall is towards the South: One Year will amply furniſh you with all ſorts of Plants, and indeed with more than you can tell well how to imploy.

eed, ernels, tones.

Having therefore provided ſtore of Kernels and Stones the Year before, and as you eat the Fruits, and the Winter well ſpent; you ſhall towards the end of *February*, ſow your Kernels, *&c.* in Lines upon Beds, ſo every Species apart, and in like manner, ſet the Stones in even Files about four Inches aſunder. I pre-ſuppoſe, that the Ground where you deſign them, hath been well dreſſed and prepared at the beginning of the Winter, and that it ſhall receive a ſecond e're you begin to Sow. Your Kernels and Stones will ſpring up the firſt Year, ſome ſtronger, ſome more feeble than others; but that is nothing, they will all ſerve to tranſplant. Notwithſtanding, if you did ſow them in a Bed or a Quarter behind your *Pole-hedges*, at the ſame South ſide, that they may be viſited a little by the Riſing and Declining of the Sun, they would the better

ter to be planted forth at two years Growth than at one; but with ſuch as they are, omit not to ſtore your Seminary.

Set your Peach-ſtones at ſuch time as the Fruit is in Maturity, interring them with the Peach about them, as they are gathered from the Tree; but you muſt not forget to mark the Place with a little Stick, leſt in dreſſing the Seed-plot, you break off their Sprouts.

To begin therefore your Seminary, having made choice of ſome fit Place in your Garden, you ſhall dreſs, labour, and dig it very well, and then tread it very even all over to ſettle the Earth; afterwards you ſhall cut out ſmall Trenches about a Spade-bit deep, and two Foot diſtant each from other, caſting the Mould on one ſide upon the Margent of your Furrow; this done, ſet your Plants (having firſt a little topped them) about half a Foot diſtant, and ſupporting them with your Hand, cover their Roots with the Mould which you caſt out of the Trench, and ſo tread them in to fix them, leſt, being looſe, they vent and ſpend themſelves. You muſt obſerve to plant every Species by themſelves, *Pears* with *Pears*, *Apples* with *Apples*, &c. and be careful that Seed-plot.

that the Weeds do not ſuffocate the Plants, and therefore they muſt be dreſſed and weeded upon all Occaſions.

Cutting. But you ſhall not cut your Plants till the Sap begins to riſe, and then you may nip them within half a Foot of the Ground; and where they ſhoot, leave only one, cutting the remainder off the following Winter, ſtill rubbing the foremoſt Buds for a Foot ſpace, to ſecure the Bark from Knots, which would be a great Impediment, when you are to graft upon them.

Grafting. If in the ſame Year that you planted you find any of them ſtrong enough to Inoculate, and that they have plenty of Sap, graft on them without farther Difficulty. My Opinion is, that a Man cannot inoculate either on Wild or Free-ſtock too young, provided they be large enough to receive the *Scutcheon*; and my Reaſon is, that the *Stock* and the *Scutcheon*, taking their Growth proportionably, the Inciſion of the Stock will the ſooner be healed, and they will ſhoot with a great deal more Vigor than thoſe which you ſhall Bud upon ſtronger Sets, which are two or three Years recovering the Place from whence you took the Dead Patt, and of which at the other ſide of

the

the *Scutcheon*, the Bark of the wild Stock does frequently dye three or four Inches below the *Scutcheon*, so that it will require three or four Years to heal the Defect: Add to this, that the Bark of an old Stock will not unite so well with that of the *Scutcheon*, but is apt to make a great Wreath, subject to peel and unglew; a thing which never arrives when the Rinds are both of them young and tender.

Some observe yet, that tall Stocks are to be graffed together, affirming that they grow equally: but choosing my Plant at half a Foot, it were impossible that all should prosper, and be taken up together separated, but with difficulty, and without violating the Roots; and therefore it is better doubtless to graff young, for the Causes already specified, since the Stronger must needs master the Weaker; and those likewise which are most vigorous, will surmount the other; and a small Compass will furnish you with a sufficient quantity of good Trees, provided you suffer them not to grow there too long.

You shall likewise provide you a *Seminary* of *Quince-stocks*, like to the other, stocks. and order them in the same manner. Quince-

There-

There are three sorts of Quinces: That which is pointed before; the Pear or Female Quince, which hath the Fruit like a Callebass; the great *Portugal Quince*, pointed at both Extreams. The first is the least, the ordinary is the next, and that of *Portugal* much more excellent, and abounding in Sap.

The right Quinces (which is that which I name the Wild-stock) are such as have their Fruit resembling a *Gourd* or *Callebas*, and not such as be great behind, and pointed before.

Peaches. For the *Peaches* which proceed from the Stones that you set, I advise you to prepare a Quarter in your Garden apart, for the Reasons already alledged: because that if you range them in Hedges or Walls, some of the Branches perishing every Year, will prove a very great Eyesore: And therefore my Counsel is, that in one of the Quarters, most distant from your House (toward the North, where they will not impeach the Prospect of your Garden) you plant the Peach-trees which you shall take out of your Seminary; placing them six Foot from one another equidistant on every side in the *Quincunx*, and thus they will produce you a World of Fruit, by reason of their Multitude.

You

You muſt be careful to give them four Dreſſings or Diggings, prune off the dead Wood, and to cut off at the ſecond or third joynt the young Shoots, which growing too exuberant, will draw all the Sap of the Tree to themſelves, and ſtarve the old Branches, which in defect of Nouriſhment will ſhortly periſh; for obſerve this as a Maxim, that the Sap does always aſcend to the moſt tender Shoots.

You muſt alſo intermix ſome *Apricots* in the ſame place, which are to be governed after the ſame manner of the Peaches. Dreſſing.

You ſhall plant your Nurſery in ſome large Bed or Quarter of your Garden, which lyes moſt remote from your Dwelling, leſt when it ſhall appear like a Grove or *Copſe-wood*, it hinders your Proſpect. Nurſery.

The Plots deſigned, and the Ground exquiſitely picked and voided of all manner of Weeds and Roots, you ſhall mark out with a Line, and make Holes every way two Foot large, and two deep, diſtant four aſunder, and the Ranges alſo as wide from each other. Then taking your grafted Trees out of the Seminary, you ſhall tranſplant them into this Nurſery. Nor is it material, though the Shoots Plot.

be

be out of the first Year, they will serve well enough to replant; and in that you shall punctually observe the Rules which I have prescribed in planting of *Espaliers* and Hedges, which is to mingle some fine Dung of the old Bed with good Mould, and making a little Mark at the Center of the Holes, there you shall place your Trees, extending the Roots on every side, and always drawing them downwards; then fill the Hole up to the very Graft, and tread the Mould about it to establish the Tree.

Planting. *Note*, That the Graft be almost level with the Ground, for the greater Ornament of the Tree, since it would be a very great Eye-sore, to see the Knot or Swelling where it was grafted, and especially in some, whose Graft is bigger than the Stock which bears it, and so it makes an ill-favoured Wreath at the closing, which is very ugly and disagreeable.

Trees. However, you shall remember to plant somewhat higher, when it has been long since the Ground was trenched, for as much as the Dung underneath, when it begins to consume, will make the Tree to sink.

As for Trees in Hedges, and Counter-Hedges, exposed to the South, one may set

ſet them four Fingers lower than the Soil, the better to refreſh them, and without any Peril of ſtriking out ſmall Roots, by reaſon of the Drought; yet in caſe there ſhould ſprout any, the Gardiner ſearching with his Spade, may cut them away, and give the Knot a little Air, to ſtop the Growth for the future.

You ſhall likewiſe remember, that (if during the extream Heats you will benefit your Trees) you put ſome mungy Fearn, or half rotten Dung about all their Feet; yet ſo as it do not touch the Stem: and thus you may ſpread it for a Yard Compaſs, and about four Fingers thick: This will both ſhade the Roots, and exceedingly refreſh the Mould about them, preſerving the Earth from gaping in extremity of Weather, by which oftentimes the Tree languiſhes, and the ſmall Roots become dry; but if you a little ſtir the Ground before you apply this Dung, you will render a double Advantage to your Trees; for the Earth will by this means maintain it ſelf ſupple, and put forth no Weeds through the Dung.

It will be requiſite to have a Nurſery, for three main Conſiderations. The firſt is, that you may always have Proviſion

of

of Trees fit to ſupply the Places of ſuch as accidentally dye, or languiſhing do not thrive. The ſecond, is to diſ-incumber your Seminary, which will otherwiſe be too full and thick of young Trees. And thirdly, that you may ſpare ſome for the Market, to recompence the Expence of your firſt Plantation; and beſides, they may yield you ſome Fruit where they ſtand, which will extreamly pleaſe you; add to this, that a Tree which has been frequently tranſplanted, becomes a great deal more generous and kind, than if it had been immediately drawn from the Seminary only, and planted in his Station to continue.

It is alſo convenient to have a Nurſery for thoſe Trees which are grafted upon the * *Freeſtock* (as *Pears*, *Apples*, and others) which you deſign for Trees of ſix Foot ſtem, they are to be govern'd as the former, only, before you plant them, you are to cut off the Topy or Maſter-Root, and as the Tree grows, to prune thoſe Branches near the Trunk, which ſuck too much of the Moiſture or Fork, and deforms the Tree; but ſpare the ſmaller ones, that the Stem may fortifie, by ſtopping the Sap in its Courſe. There are very many, who extreamly miſtake them-

Such as are produced of Kernels.

Disbranching.

themſelves in this particular, taking off all the Branches upon the Body of the Tree to the Place where they would have it head, and ſo are conſtrained to ſet a Prop or Stake to redreſs and ſecure it from the Violence of impetuous Winds, which bends and wreſts the Trunk, by reaſon of its weighty Head, which renders its Top heavy, and hinders the Body of the Tree of its Growth, becauſe the Sap ſpeedily paſſing upwards to the new Shoots, makes no halt by the way, as it would do if ſome of the young Branches were left.

Nipping. There is a Seaſon when to nip the Bud, and ſtop the Tree whilſt the Sap is up: and the Buds which may in this caſe be taken away, are ſuch as moſt deform the Tree; but you muſt ever ſpare thoſe which be Fruit.

Pruning. And to diſtinguiſh them one from the other, ſuch as have but one Leaf appendant, produce Wood only; whereas thoſe which are fruitful, are plentifully furniſhed with Leaves.

You may alſo prune off thoſe young Shoots which are too exuberant, and that may draw too much Sap from the Trees, to the Prejudice of the reſt of the Branches: where therefore you obſerve this,

you

you shall stop them at the third or fourth Knot, and after it hath put forth its Sap.

They use also to prune in *August-spring*, as well to impeach its unhandsome spreading, as that it may ripen before Winter, and not starve the Branches below, which must of necessity be cut off in *February*.

If you desire to make a Plantation of great Trees in an Orchard by themselves, you must of necessity graft them upon Free-stocks, and not upon the Quince, that is to say, *Pears*, and the *Apples* upon the *Apples* of *Paradise*, for otherwise they will never become of any Stature, but will be low and shrubby.

A wild Apple produced of Kernels, on which they graft the Dwarf.

You may plant your Apple-Trees thirty Foot distant, and your *Pears*, *Plum-Trees*, and other Fruits twenty four; and be careful that you plant them in the *quincunx*, that is, in Lines which mutually cut at right Angles.

Distance. Form.

In such a Plot of Ground you may sow some Seeds, and Pulse, which will occasion you to open and stir the Ground; to. I advise you, above all things, not to permit any wild Herbs or Weeds in your Orchard; rather restrain your self to a smaller Circuit of Ground, which you may

may manage well, than to undertake a larger, and neglect it for want of dreſſing. Great *Orchards* are *admired*, but the ſmaller, better *Cultivated*; and you ſhall receive more profit from a ſmall Spot well husbanded, than from a large Plantation which is neglected.

SECTION V.

Concerning Grafts, and the beſt Directions how to chooſe them.

Grafting.

THere is a great deal of Difficulty in the well chuſing of Grafts; for upon that does depend their early bearing, there being ſome which produce no Fruit in ten or twelve Years.

The beſt Grafts are thoſe which grow upon the ſtrongeſt and Maſter-Branch of a Tree, which is wont to be a good Bearer, and ſuch as one does promiſe a plentiful Burden that Year, and thick of Buds; for hence it is that your young grafted Trees have Fruit from the ſecond or third Year, and ſometime from the very Firſt.

Where-

Whereas on the contrary, if you take a Graft from a young Tree, which has not as yet born Fruit, that which you ſhall propagate from ſuch a Tree, will not bear a long time after.

Inoculating. The Graffe or Bud for the Scutcheon ought to be gathered in the Month of *Auguſt*, at the Decreaſe, and immediately grafted: or for a more certain Rule, without ſuch notice of the Moon; obſerve when your *Wild-ſtock* and *Free* are in the Prime of the Sap: for the Eſcutcheon is always fit enough, but the *Wild-ſtock* does frequently fail of being diſpoſed to receive it, for want of Sap; as it commonly happens in an extream dry Summer, where they ſhoot not at all, or very little in the *Auguſt-Spring*: And therefore if you have many Trees to graft, loſe no time, and be ſure to begin early.

Seaſon. You ſhall know whether your *Wild-ſtock* be in the vigor of his Sap by two Indications. The one is, by making Inciſion, and lancing the Bark with a Penknife, and lifting it up, if it quit the Wood, there is Sap ſufficient; but if it will not move readily, you muſt attend, till it aſcend; for it will elſe be but Labour in vain, and prejudice your Tree. The other is, when at the Extremities of the

the Branches of the *wild Stock*, you see the Leaves of the *new Sap* appear white and pallid, it is a *Symptom* that the Tree is in Case, and fit to graft.

A *Graft* for the *Scutcheon* shall be chosen from a *Shoot* or *Syen* of that Year, mature, and very fair; for there are many which are thin and meagre at the Points, and upon such you shall hardly find one or two Buds that are good; gather it near to the Shoot of the precedent Year, cutting the utmost Point, in case you may not take off the Scutcheons, and cut away also the Leaves to a *Moiety* of the *Stalk*. Choice.

And the Reason why I oblige you to cut off the Top of the *Graft*, and its Leaves so far, is, because if you spare them, they will wither, and so dry all the Graft, that it will not be possible to scatter the *Escutcheon* from the Wood, and besides all the Leaves are worth nothing.

If you defer your *Grafting* till the Morrow, or some Days after they are gathered, you shall dip their ends in some Vessel, the Water not above two Inches deep, till such time as you intend to *graft* them; but if you will *graft* them on the same Day, you need only keep them Time.

fresh in some *Cabbage* Leaves, or moist Linnen Clout.

Cleft. *Grafts* for the *Cleft* are to be gathered in the *Wane* of the *Moon* in *January*, to the *Increase* of it in *February*, and so continuing from *Moon* to *Moon*, till you perceive that the Sap being too strong in the *Stock*, separates the Rind from the Wood.

Choice. *Viz.* that which rises in Spring & *August*. To chuse a Graft well for the *Cleft*, my Opinion is, that it should have of the Wood of the * *two Saps* of the precedent Year, whereof the *eldest* will best *accommodate* with the *Cleft*, and the *other* will shoot and bud best; though I do not utterly reprove the *Grafting* of the *Wood*, though but of one Year; but the Tree will not bear Fruit so soon.

You shall gather your *Grafts* at the top of the fairest Branches, as I have formerly said, and you shall leave three Fingers length of the first *Sap*, or old Wood, that you may cut your Graffe with the greater ease.

To *conserve* them till you *Graffe*, it is sufficient to cover them by Bundles, half ways in the Earth, their *Kinds* distinguished, lest if you should mingle them, and should *graffe* of two sorts upon the same Tree, you be constrained to cut one of them

and other rare *Plants*, such as we conserve them off, since two several *Kinds* of Fruit do never agree well upon the same *Stem*, the one hindring the other from arriving to its Perfection, by robbing it of the *Sap*.

SECT. VI.

The Manner how to Graft.

I Have never observed above four several necessary Manners of *Grafting*, and from which you may hope for an assured Success, the rest being more *curious* than *profitable*, seeing that by these four a Man may *Graffe* all sorts of Trees and Shrubs whatsoever. Of these,

The *Escutcheon* holds the Preheminency; for as much as it is applicable upon all sorts of Trees, the most easie to do, and the soonest that bears Fruit.

The *Cleft* or *Stock* follows, and that as practicable upon the greater Trees, and also upon the smaller, even to those of one Inch *diameter*.

The *Crown* is not much in use, save upon Trees of the largest size.

The *Approach* is not ordinarily practised, except it be upon *Orange*, *Limon-Trees*,

in *Cases*, and are therefore joyned with the more Facility.

To begin therefore with the *Escutcheon*. Your *Stock* being ſtripped of all its ſmall Twigs the height of half a Foot or a little more, from the Seaſon that they uſe to cut Trees, or elſe deferred till *Grafting-time*, you ſhall chooſe out the faireſt Part of the *Bark* of your *Stock*, and if it be poſſible, upon the Quarter which is expoſed to the moſt impetuous *Winds*, becauſe they come ſometimes ſo furiouſly, that they looſen the Shield, being yet tender, and charged with Branches and Leaves, which Accident does not happen ſo frequently, when they are thus placed, as when they are grafted on the other ſide, though you ſhould ſet Supporters to uphold them.

Cut your *Eſcutcheon* long enough, an Inch or thereabout, and reaſonably large, that it may derive ſufficient Nouriſhment; be ſure to take it off dexterouſly, and look within it, whether the *Sprout* of the *Bud* hold to it; for if that ſtay behind with the Wood from whence you took it, its worth nothing: You ſhall hold this in your Mouth by the end of the *Stalk* of the Leaf; which I ordered you to reſerve expreſly when you gather your *Grafts*; then

then make Inciſion upon your Stock, and gently looſen the Bark with the pointed Handle of your Knife, without rubbing it againſt the Wood, for fear of ſcraping the Sap which is underneath; this done, place your *Scutcheon* between the Wood and the Bark, thruſting it down till the Head of the *Shield* joyn with the Inciſion at the top of your *Stock*, and that it be even and flat upon the Wood; which being performed, you ſhall bind it about with *Hemp*, beginning to tye it very cloſe above, near the *Bud*, then turning it below, leave the *Eye* but a very ſmall Compaſs, and thus you ſhall finiſh your Binding with a Knot.

Be careful when you *Graft*, that it be Seaſ neither during the exceſſive Heat of the Sun, nor in a rainy Seaſon, for the *Scutcheon* will not endure to be wet, and it will be in great danger of not taking, if it rain the firſt four or five days immediately after your *Inoculating*.

There are ſome who take off part of the Wood with the Shield, which they do with one Cut of the *Knife*; which Manner of *Inoculating* I do not diſprove: I have ſucceeded well in it my ſelf, and beſides, in ſo doing, there is no danger of impeaching the *Bud* of your *Scutcheon*,

that is, of leaving, the *Eye* of the *Bud* behind you. Those which have many Trees to inoculate, use this way, because it is more prompt and *expediate*.

Three Weeks after you have *inoculated* (or thereabout) you may cut the Knot of the *Ligature*, that the Sap may enjoy the freer *Intercourse*. *Winter* past, and the *Bud* beginning to open, cut your *Stock* three or four Fingers above the *Scutcheon*, and cut likewise the *Binding* behind it, and the *Rind* it self to the very *Wood*; this must be done at one Gash of the Knife, from the Bottom to the Top.

Howbeit, you shall not take of the *Tow* from about the *Scutcheon*, but let it fall of it self, for there is danger in quitting it, lest you press the *Bud*, which is then extreamly tender: You shall not cut off the *Stub* which remains beneath the *Scutcheon*, till you prune the Tree, which must be in *February* the Year following.

After your *Scutcheon* has put forth its first Sap, you may prune it at top, that it may shoot out Branches about the *Eyes* below, otherwise, it will mount without forking, and so your *Dwarf* will have no Grace or Beauty.

The

The juſt Seaſon to ſtop them, is in the *Decreaſe* of the *Moon*, when the *Sap* of *Auguſt* ſhoots out; you may then alſo, if you pleaſe, cut the Wood of your *Stock* which you left above the *Scutcheon*, and cover the Wound with good Earth thinly mixed with Hay, and making it a little Hood, or more curiouſly, with a Plaiſter of Wax, mixed with a Compoſition, which I ſhall deſcribe hereafter.

If you will attend the Iſſue of the *Winter* following, to cut the Heel of your Tree, you need not be obliged to wrap it up, and ſecure it thus, becauſe the aſcending Sap will immediately cure it.

I have obſerved, that a *Scutcheon* ſet on a *Wild* or *Free ſtock* of about an Inch diameter, or more, does not proſper and ſhoot ſo well, as upon one that is younger; and beſides, it is more ſubject to unglue. Some there be that *inoculate* from the very firſt riſe of the *Sap*, but they do not much advance; for the *Scutcheon* not ſhooting till *Auguſt*, the *Sprout* is nothing ſo fair as that of the cloſe *Eye* or ſhut *Bud*, ſince it is frequently found that the Wood of the new Shoot never ripens, and the *Winter* approaching kills it; and therefore I counſel you not to inoculate ſo early, unleſs the Neceſſity be very urgent.

In the Cleft.

In the *Cleft* or *Stock*, all ſorts of Trees from one Inch bigneſs to the greateſt that are, may be *grafted*: The moſt proper *Seaſon* for it, is from the beginning of the new *Moon* in *February*, till the Sap (becoming too luſty in the Tree) ſeparates the *Wood* from the *Bark*; for then you ſhall leave off *Grafting*.

When you *graft* in the *Cleft*, if it be to make *Dwarfs*, you muſt firſt ſaw your Stock four Inches, or thereabout above Ground, and then with your *Pruning knife* pare off the Surface of the Wood, where the Saw has paſſed, about the thickneſs of a *Six-pence*, becauſe the *Track* of the *Saw* leaving it rugged, will hinder the Sap from healing the grated Wood; nor can the *Graffe* joyn to its Trunk, unleſs the *Rind* be *refreſhed*, and cut to the *Quick* with the *Knife*. When this is done, you ſhall cleave the *Stock* where the Mark appears moſt even, and leaſt knotty; and *obſerve*, that you never place your Knife exactly in the middle of the Tree, where the *Pith* and *Heart* of the Wood is, but a little towards the Side. Then cut and fit your *Graffe*, ſharpning all the old Wood as far as the new, in faſhion of a *Wedge*, equal on both ſides, yet leaving the two *Rindes* faſt to the Wood in the narroweſt Parts;

Parts; for if once they be ſeparated, your *Graffe* is good for nothing: Then top your *Graffe* three or four Inches, more or leſs, according as it will bear it; for as much as upon a ſmall *Stock*, one would not leave them ſo long as upon a great Tree. Thus prepared, you ſhall open the *Stock* with a ſmall Wedge made of ſome tough Wood, ſuch as *Box*, *Ebony*, or the like, ſtriking it in gently, and then lodge your *Graffe* at the Edge of your *Stock*, ſinking it down as far as the new Wood, and place it ſo, that the Parts through which the *Sap* has intercourſe (which is mutual 'twixt the Wood and the Bark) do exactly correſpond.

Having thus lodged your *Graffe*, you may place a ſecond on the other end of the *Cleft*, alway remembring to put two *Graffs* into every *Cleft*, provided that you can ſo place them, that they be not contiguous; for by this Means they will ſooner recover their *Stock*, than if there were but one, becauſe the *Sap* aſcends equally on both ſides, and preſerves the Back-ſide of the *Rinde* from withering, as we have already ſaid: After this, you ſhall cover what remains of the *Cleft* 'twixt the two *Grafts*, with a little of the thinneſt and moſt tender *Bark*, joyning it *accurately* to

keep the Water from entring in; then you ſhall make the Hood with fine Earth and Hay; ſome cover the *Hood* with *Moſſes*, and with two ſhort *Willow Rinds* laid athwart one another, bind them on with an *Ozyer* to the Foot of the *Stock*, to maintain them the more freſh, and preſerve them from the Water.

When you *graft* upon great Trees, you ſhall chooſe the ſmootheſt and moſt even Branches to place your *Grafts* upon; if they be very big, you may lodg *four* upon it, making the Cleft in form of a *Croſs*, yet without touching the *Pith* of the Tree, that remanent Branches which you do not *graft*, muſt be ſawed off within half an Inch of the *Stem*, and then pairing away the Wood which the Saw may have grated, you ſhall *ſtrath* it about with Loam, till the Bark have healed the *Wound*, to guard it from the Scorching of the *Summer*, and the Froſt of the *Winter*, which would exceedingly prejudice it, by penetrating to the very *Heart* of the Tree. It will be good to apply ſome *Stays* to the Branches which are grafted, to ſtrengthen the young Shoots, and ſecure them from the *Winds* till the ſecond Year be paſt, and that they are well eſtabliſhed; and if you find any that grows diſorderly,

you

you ſhall cut it off; as alſo if they come too thick, and choak one another, by this Means giving free Air to the Tree.

Upon your ſmall *Wild-ſtocks* which will ſupport but a *ſingle Graft*, you ſhall cut the hinder part where you might place a Second to the very Heart of the *Stock*, ſlanting it in, like that part of a Pipe which is applied to the nether Lip, this will greatly contribute to its Recovery. And,

When you *graffe* ſmall *Stocks*, which have not ſtrength enough to faſten their *Graffs*, you ſhall aſſiſt them by binding them about with ſome tender Twigs of an Ozier.

Now, albeit I did oblige you to chooſe a *Graffe* with the old Wood, yet I would not have you to caſt away that which is but of one *Sap*, nor the *Cuttings* of thoſe where you took the *Grafts* of the two *Saps*, becauſe they are excellent, however, they produce their Fruit ſomething later than the other, nor do they bear ſo great a Burthen; and therefore, unleſs it be in caſe of neceſſity, I would only uſe thoſe which are of two Saps.

Graff-

Crown. *Graffing* in the *Crown* or 'twixt the *Wood* and the *Bark*, is never practiſed, ſave upon old Trees, whoſe *Rind* being very tough, can induce the Wedge without ſplitting, and which will not ſuffer the cleaving (by reaſon of the thickneſs of the Bark) but with much difficulty, and beſides, it is a great hazard if it takes.

To *Graffe* in the *Crown*, having ſawed your Tree at the Place where you would *graffe* it, and pared away the raggedneſs which the Saw hath left to the Quick, eſpecially about the Bark, you ſhall cut and ſharpen your *Graffe* but on one ſide, then ſtrike in a ſmall iron Wedge 'twixt the Wood and the *Rind*, and ſo taking out the *Wedge*, ſet in your *Graffe*, *Rind* to *Rind*, and *Wood* to *Wood*, to the full depth that is to ſharpen.

Thus you may place as many as you pleaſe about the *Trunk*, provided that their Number do not ſplit off, and cleave the *Bark*.

Approach. To *Graffe* by Approach, it is very eaſie; for you have only to take two young Branches, one of the *Free*, and *graffed*, the other of the *Wild Stock*, without ſeparating them from their *Stems*, and then paring away about four Fingers breadth of *Bark* and *Wood*, till you *approach* near

to

to the *Pith*, and ſo *marry* them together as dextrouſly as 'tis poſſible, tying them about with raw *Hemp*, from one end of the *Cut* to the other, and ſo let them remain for two Saps: then after a Month or ſix *Weeks* are expired, if you perceive the Wood to ſwell, and that the *Ligature* incommode them, you ſhall cut it upon the Wild Stock with one Gaſh of your *Knife*, as we taught you before on the *Scutcheon*.

At the beginning of *Winter*, you may cut and ſever the *Natural Tree* from its Stock, and cut away the *Head*, of the Stock within two Inches of its *Graff*; and thus theſe two Twigs *concorporating*, it will receive the Nouriſhment of the *Wild Stock*. Remember to cover the *Wounds* of them both with the *Wax*, which I ſhall hereafter inſtruct you how to make.

You ſhall not caſt thoſe Twigs into the Fire, which you cut off from the *Quince* which you graffed in the Cleft, for you may reſerve the *Cuttings*, which will ſtrike Root the firſt Year, and muſt be ſet in your *Nurſery* to be graffed when they are ready, and what you prune off from the *Quince-Trees* during *Winter*, will be very good for this purpoſe.

The

The Prunings of the *Pomme de Paradis*, which they call the *Scion*, will also take in Layers.

Cuttings. Layers.

All sorts of *Cuttings* are to be planted in a small *Trench*, such as we described in the *Nursery*, which may be about the breadth and depth of a *Spade-bit*; but first strip off the Leaves, and cut them *slanting* at the great Ends, in form of a *Does* Foot, and so you shall lay them at the Bottom of your *Trench* very thick one by another, because there will many of them dye, and let their small Ends appear above Ground, and so cover them, and fill the *Trench*, pressing it well down upon the *Cutting*, that the Air do not enter; and when you dress them, cleanse them only with a Haw, that the *Weeds* do not choak them, and it will suffice.

Then cut off the Tops of your *Layers* all of an evenness, within three Fingers of the Ground, and that especially when you perceive the *Sap* to be rising, which you shall find by the *Verdure* of their *Buds*, which never shoot when the *Scion* begins to take Root.

You may not cut or stop the first *years Shoots*, fearing least they put forth their *Buds* beneath at *August*, which will hardly come to *Maturity*, it were better stay till

February

February, and then leave them as the *Tree* will best support it, and in such Places as you desire they should shoot, rubbing off such as peep before, behind, and in other unprofitable Places. This opposes the Opinion of many, but Experience makes me persist in my own.

SECTION VII.

Of Trees and Shrubs in particular, how they are to be governed, and their Maladies cured.

I Thought it requisite to make a *Chapter* apart, to comprehend in particular all that we have spoken in general, in the several precedent Sections, and that for the avoiding of *Confusion*, and to the End that in case there were any thing which might seem difficult to you (though I have much endeavoured to render my self intelligible in the simplest Terms, and the most *vulgar*, that our *Language* will bear, that I might be understood of all, and profit them by it) I might more perspicuously explain it in particularizing all sorts of Fruits, which we in *France* do usually furnish our Gardens withal. Trees.

Pears. I will therefore set *Pears* in the first place, as those which of all others bear the most variety of Fruit, and are the principal Ornament of the *Walls*, *Countr' Espaliers* and *Bushes* of a *Garden*, from whence we may gather Fruit in their Perfection, during six Months of the Year at least, and for that it is a Fruit which one may in great part keep till the new ones supply us again, and that without shrivling, or any Impeachment of their Taste, a thing which we find not in any other Fruit besides.

Grafting. All sorts of *Pear Trees* may be *grafted* after any of the four precedent Manners, but they succeed incomparably upon the *Quince*, and in the *Scutcheon* produce their Fruit much earlier, and that fairer, ruddy, and of greater size, than when they are *graffed* upon the *Free Stock*, excepting only the *Portail*, which often misses taking upon the *Quince*, and will therefore hit better upon the *Free-stock*: The Summer *bon Chrestien*, and the *Vallee*, are very fit for it, and if they have been formerly grafted upon the *Quince*, it is the better, for it will render the Fruit a great deal more beautiful, and fair.

And in case that any graffed, either in *Scutcheon*, or the *Cleft* upon the *Quince*, for-

fortune not to take, and that you conceive it to be dead, let the *Stock* ſhoot, it will produce Wood ſufficient, which you may clear of all the ſmall Branches, and at the near Expiration of the *Winter* following, you ſhall earth it up at the End in form of a great *Mole hill*, leaving out the Extreams of the Branches, without cutting them off, and they will not fail to ſtrike Root the ſame Year, provided that you remember to water them, ſometimes during the great Heats, and that you do not ſuffer the Rain to demoliſh the Earth about them, which muſt be continually maintained in its firſt height; and if in the ſame Year, you find any of thoſe Branches ſtrong enough, *inoculate* them without any more ado, unleſs you will chooſe rather to ſtay till the next Year, and *graffe* them all together; every one of theſe will be as ſo many Trees to your Hand, which you may plant in your *Nurſery* the Year after they have made their firſt Shoot, accurately ſeparating them from the *Mother-ſtock*, and cutting the Ends of their great Root aſlant.

Remember to *graffe* them conveniently high, that your Tree may have ſufficient *Stem*, and that part which is

in

in the Earth will abound with ſmall Roots.

If you have any old *Quince-trees*, and would raiſe young *Suckers* from them, lay ſome of the Branches in the Ground, and in one Year they will be rooted; but in caſe you deſire to produce a Tree at once, you may effect it as I have already deſcribed it. The Seaſon of *Laying* theſe Branches is all the *Winter* long, till the *Buds* begin to ſpring, provided that the Earth be qualified.

Apples. *Apple-trees* challenge the ſecond Place, and may be likewiſe graffed after all the four ways; they ſucceed very well upon the *Scion* of the *Pear-main*, graffed on *Layers* of the Tree (called by the *French* * *Pommier de Parradis*) and in particular, the *Queen-Apple* does wonderfully proſper upon it, and is more red within than thoſe which are *graffed* upon the *Free ſtock*.

* A kind of Codling.

There are ſome curious Perſons who graffe the *Queen-Apple* upon the white *Mulberry*, and hold that the Fruit does ſurpaſs in readineſs, all others that are graffed either on the *Free-ſtock*, or the forementioned *Scion*; but my Opinion is, that it is the Age of the Trees only, which imparts that *Colour* to them.

Plum-

Plum-trees are ordinarily graffed in *Scutcheon*, and in the *Cleft*, if you have any *Stocks* rais'd from the *Stones* or *Suckers* which spring from the *Damask plum*, they will yield very good Trees, and bring abundance of Fruit, there being no *Plum* whatsoever which bears so full as the Damask. Plum.

The *Wild plum* (which you shall know by the redness of the ends of the Branches) is not fit at all to graffe upon, for it rejects many kinds of Fruits, and is besides very uncertain to take.

Your old *Plum-trees*, whose small Twigs grow in Bundles and Packets, may be recovered and made young again, by taking off the Head of them at the end of *Winter*; they will shoot anew and bear Fruit the very year following; but you must cloam the Heads of the wounded Branches, and refresh the Tract of the Saw, as I directed you before.

Abricots are grafted either in the *Stocks*, or in the *Bud*, upon Plants springing of their own Stones, and also upon a *Plum-stock*, but the *White Pear-plum*, and *Moyen œuf*, make a very fair *Abricot*, and more large, than upon any other sort of *Plum*. Abricots.

Peaches,

Peaches. * Sort that cleaves to the Stone.

Peaches, *Perſes*, and * *Pavies*, are ordinarily graffed by *Inoculation* upon a *Peach*, *Plum*, or *Almond tree*, but I prefer the *Plum*, becauſe they are of longer continuance, and do better reſiſt the *Froſts*, and the pernicious *Winds*, which ſhrivel and ruſt the Leaves, and the young Shouts.

* A great white Plum, as big as an Abricot. * A black unpleaſant Fruit.

The *White Plum* or *Poctrons* are not at all proper, but the *Black Damask*, * *Cyprus*, and * St. *Julian*. Such as are budded on the *Peach*, do not laſt, upon the *Almond* ſomewhat longer, and produce more abundance and much better Fruit; but there is ſo much Difficulty of governing the *Almond-tree* in our *Climate*, that one had better content himſelf with *Plum ſtocks*, for the *Almond* is very impatient of *Tranſplantation*, and in great danger of periſhing, if you remove him not the firſt or ſecond Year at fartheſt, after he has made the firſt Shoot; and beſides, you muſt be ſure to place him where he is ever to abide, and bud him there, without thought of ſtirring him afterwards. The *Almond-tree* is of all others the moſt obnoxious to Froſts, by reaſon of his early bloſſoming; all the good in him is this, that he never ſends forth any *Suckers* from the Root.

Cherries

Cherries, *Bigarreaux*, and the like Fruits, Cherries.
are better propagated on the ſmall *Wilde*, or *bitter Cherry*, than upon the *Suckers* which ſpring from the Roots of other *Cherry trees* of a better kind, though to be able in defect of the other; and the right Seaſon to bud them, is, when the Fruit begins to bluſh, and take colour.

They do very well graffed in the *Stock*, and ſhoot wonderfully; but the Bud is much to be preſerved.

They have of late found out an Expedient to prevent the *Gum* which incommodes the *Graffes* and *Clefts* of *Cherry-trees*, to which they are wonderfully obnoxious, and that is, by ſawing and paring the part ſmooth with a Knife, afterwards to make an Inciſion of two Inches length into the firſt and utmoſt Rinde, drawing it aſide, and ſeparating it from the green ſome two Inches long, without peeling it quite off: Then, in the middle of this Length, to make the *Clefts*, lodge the *Graffe*, and cover it with its Skin, by replacing it; and then ſwethe it, as the Cuſtom is.

For *Stone*, and *Almonds* of all ſorts, which you would ſow to produce natural Fruit, or graffe upon, prepare a Bed of Earth before *Winter*, trench it, and tread it,

it, then take and water it; which done, range all your Stones on it at three Inches distance, (every Species apart) then lay as many Boards upon them as will cover the Bed, and upon the Boards a good quantity of weighty Stones; cover all this with new *Dung* to prevent the *Frost*; the Month of *May* following, take up your Boards, you shall find your Stones sprouted, which you shall immediately take up without impeaching Sprouts, and so place them where you would have them remain: this is a *Particular* which will extreamly satisfie you, as in time you will find.

Figs. *Figs* of all sorts are propagated by *Layers*, and suddenly bear Fruit, which you may facilitate by passing a fair Branch through some *Basket*, and invironing it with rich Earth, that it may take root.

But be careful that you fasten the *Vessel* very well to the side of the Tree, least the Winds and its own Weight turn it over and ruin your Labour. You may also take the *Suckers* which spring out of the Earth from the Foot of a Fig-tree ready rooted, or the *Cuttings*, which you may *cultivate* and govern after the manner of *Quinces*; but yet without cutting off the Tops of the *Branches*, which you so lay; for this Wood, having a large

Pith,

Pith, is very ſubject to the Injury of *Wind* and *Water*; and the ſooner you plant theſe Trees in the Places deſigned for their abode, the better they will take. *Winter* paſt, gather off all the *ripe Figs* before they fall off themſelves, for if they ſtay till they *ſpontaneouſly* quit the Trees, they will have exhauſted them very much of their *Sap*, to the great Prejudice of the *Figs* which are to ſucceed them, and which by neglecting this, do oftentimes never arrive to their Maturity. And foraſmuch as the *Fig-tree* does very much ſuffer by reaſon of the *Froſts*, you are obliged to plant them in a warm Place, or in *Caſes*, which you may remove, and houſe with your *Orange-trees* in the *Winter*.

Mulberries take likewiſe of Cuttings and *Layers*, prickling them in a moiſt place, half a Foot profound, not permitting above three Fingers of the Tops to peer out of the Earth, and treading it down with you Feet as you ſhould do *Quinces*.

If you would ſow *Mulberries*, to produce a great quantity in a little Ground; take an old *Wall-rope*, which is made of a certain Wood called the *Lime*, eaſie to be twiſted, and rub it with ſuch ripe *Mulberries*

berries as you find fallen off the Trees; bury this *Cord* four fingers deep in a Trench, cover it with Earth, and the next year you shall have Trees enough, both to store your self, and your Friends.

Oranges & Limons. Concerning *Orange* and *Limon-Trees*, I shall only deliver the principal and most ordinary Government of them; which is, to sow their *Pepins* in *Boxes*; and when they are two years old, transplant them in Cases, every one in a Case by it self, filled with rich Mellon-bed-mould, mingled with Loam, refined and matured by one winter, and when they can well support it, you may either inoculate or graff them by Approach in the Spring of the Year: Above all things, be diligent to secure them from cold, and commit them early to their shelter, where, that they may entirely be preserved from the Frost, you may give them a gentle Stove, and attemper the Air with a fire of Charcoal, during the extream rigour of the Winter, in case you suspect the Frost has at all invaded them.

But so soon as the Spring appears, and that the Frosts are entirely past, you may acquaint them with the Air by degrees, beginning first to open the doors of the

Conti-

Converſatory in the heat of the day, and ſhutting them again at night; and ſo by little and little, you may ſet open the windows, and ſhut them again in the evening, till all danger is paſt, and then you may bring them forth, and expoſe them boldly to the Air, during all the Summer following.

As theſe Trees grow big, you may change and enlarge their Caſes, but be ſure to take them out, Earth and all, razing the ſtringy and fiberous roots, a little with a knife, before you re-place them, and ſupplying what their new Caſes may want, with the fore-deſcribed mould: Some, when they alter their Caſes, denude them of all the Earth, conceiving it exhauſted and *inſipid*; but it is to the extream prejudice of the Tree, and does ſet it ſo far back, that a year or two will hardly recover it.

You may gather the Flowers every day, to prevent their knotting into fruit, or (being too luxurious) their languiſhing; it will ſuffice therefore that you ſpare ſome of the faireſt, and beſt placed for fruit, and of them, as many as you conceive the Tree can well nouriſh.

Shrubs. The Spiders do extreamly affect to ſpread their Toils among the Branches and Leaves of this Tree, becauſe the Flies ſo much frequent their Flowers and Leaves, which attract them with their redolency and juice; and to remedy this, uſe ſuch a Bruſh as is made to cleanſe Pictures withal, from the duſt, but treat them tenderly.

Arbuſts, and all Shrubs, ſuch as Pomegranads, Jaſſemins, Musk-Roſes, &c. Woodbines, Myrtles, ordinary Laurel, Cherry-Laurel, Roſe-Laurel, *Althea-frutex*, *Lilac*, *Guelder-Roſes*, *Phylirea*, *Alaternus*, and divers more, ſuperfluous to repeat here: Of theſe we will only take the principal, and diſcourſe a little upon them.

Granades. *Granades*, as well thoſe which bear the double Flower, as thoſe which bear fruit, are propagated from *Layers*, letting them paſs the Year in the ground, they will be ſufficiently rooted before Winter, to be tranſplanted: You may likewiſe govern their Branches and Cuttings as you do the Quince. They may be either budded, or graffed in the Clift in the ordinary ſeaſon. And ſome plant them in Caſes to preſerve them in the Houſe during Winter; but they will endure without

doors

doors, planted againſt ſome well-ſheltered Wall, where they will proſper very well. The *Granades*, which they call *de Raguignan*, are moſt beautiful, very glowing, and of a rich taſte, although ſomething leſs.

If your Pome-granades run out too exuberant, and neither knot, nor preſerve their fruit; it proceeds from the drouth of the ground; and therefore being in flower, you ſhould water them, and their Flowers will ſtop and knit.

Common white *Jeſſemine*, and yellow, are produced alſo by Layers, out of which you may draw a rooted Plant, whereon to graff the *Spaniſh Jeſſemine*, which you muſt preſerve in Caſes, and Houſe with your Oranges in Winter; you ſhall cut it every year (at the end of Winter) near the Graft, leaving but one bud at a twig, to produce young ſhoots for Flowers: You may form the Plant like the head of an Ozier, leaving it only a foot high at the Stem: You may graft it in a Cleft, upon a ſhoot of the precedent Year; placing the Graff in the middle of the Pith of its ſtock, and inveloping it with your Cerecloth, head it as you do other Graffs: If you will plant it abroad againſt ſome Wall, expoſed to the Eaſt and South, you may govern it as you do the *Vine*, making ſmall Jeſſemine.

Heads at each Knot; but you muſt looſeen it from the Wall in Winter, and gently bend it towards the Ground, the more commodiouſly to cover it with Mats and long Dung till the Spring, at what time you may redreſs, prune, and apply it to the Wall as before.

Musk-Roſe. The Musk-Roſe may be budded upon a Sweet-brier, and are eaſily ordered; for you need only diſcharge them of the dead Wood, and ſtop the young Shoots which are too exuberant, and draw away all the Sap to the prejudice of the reſt of the Branches: You may alſo lay them in the Ground, and ſeparate other Trees from them; or the Guttings ordered like Quinces, and interred in the Shade.

Myrtles. Laurels. *Myrtles*, *Cherry-Laurels*, and *Roſe-Laurels*, are produced of Layers. It is ſufficient that it be done a little before *Auguſt*; but you ſhould cleave or wound that part of the Wood a little, which you plunge into the Ground, at ſome Joynt, cleaving it half the thickneſs of the Branch, and three or four Fingers in length, according as it is in ſtrength, and in ſix Weeks they will ſhoot a ſufficient Root, to be ſevered and tranſplanted; Moreover, they produce Suckers ready rooted, which you may ſeparate from their Mothers.

You

You may form *Cherry-Laurels* in *Paliſades* and *Hedges*, which ſupport the Winter abroad very well.

Common *Laurels* are raiſed of Seed in Caſes, like *Oranges*, and may be tranſplanted the firſt or ſecond Year, and being planted under the Drip (not the Gutter) of a Houſe, ſhaded from the Sun, they will flouriſh wonderfully; ſome cover them with Fern or Straw, to ſecure them from the Froſts, to which they are obnoxious.

Philyrea, and *Alaternus* are ſown likewiſe in Caſes before Winter, and ſet in the Houſe, where the Berries will come up and ſprout a great deal better than if they had been ſown at the Spring. Philyrea, Alaternus.

By that time they are half a Foot high, you may tranſplant them, and (if you pleaſe) clip and faſhion them like *Box* without any danger, ſhaping them into cloſe Walks and Cabinets upon Frames of Wood, as you will.

Concerning the reſt, as *Althea frutex*, *Arbor Judæ*, *Lilac*, &c. being Plants which are eaſily propagated, I ſhall paſs them over for fear of ſwelling this Book, and importuning the Reader. Let us conclude rather with the Diſeaſes to which our Trees and Plants are obnoxious, and Althea-frutex. Arbor Judæ, Lilac.

ſpeak of thoſe Animals which incommode them.

Diſeaſes. Of all the *Maladies* to which Trees are ſubject, the *Cankar* is the moſt perilous, for it chaps and mortifies that part of the Bark where it breeds, daily augmenting, unleſs prevented by a prompt and ſpeedy Remedy, ſo ſoon as it is perceived: ſo that if you neglect to viſit your Trees, you ſhall often find them all dead upon one ſide; to remedy which, you muſt launce aud open the living Bark round to the very quick as deep as the Wood, and ſo the Cankar will fall of it ſelf: or elſe you muſt ſcrape it well, that the Bark may the more eaſily recover the Sore, and ſecure it from the Hail, by covering it with a little Cow-dung and ſwathing it with a Clout or ſome Moſs.

Moſs. The Moſs which invades Trees proceeds commonly from ſome occult and hidden Cauſe, which is, when the Roots encounter with a gravelly, ſandy, or other bad Mould, ſo that they cannot penetrate to ſearch for Refreſhment; this burns up the Tree, and ſpoils it of his Leaves, during the great Heats. For this, there is only this Expedient. If it be a ſmall Tree, you muſt take it up with

with as much Mould about its Root as poſſible, and make a Pit for it four Foot ſquare, filling the Bottom with Mellon-Bed Dung, and the reſt with rich Earth; and then replace the Tree, obſerving what I have already ſaid; and thus the Tree may be taken up without any dammage, and will take again with eaſe, provided that you be careful to preſerve its Roots from languiſhing and taking Air. But in caſe the Tree be old, you muſt bare the Root before Winter, and diſinter the greateſt Roots half their thickneſs, making a large Trench about the foot of the Tree, and ſo let it remain all Winter (that the Earth may become mellow) till the Spring, when you muſt fill the Apertures with well conſumed Dung mixed with Earth, and eſpecially about the Roots.

You may take off the Moſs from great Trees with a Plane, lightly paring off the dry Surface of the Bark; and from ſmaller Trees with a blunt Knife, or ſome proper Inſtrument of Wood. The propereſt Seaſon for this Work, is after a ſoaking Rain, or great Dew in the Morning; for whilſt the great Heats continue, it cleaves ſo obſtinately to the Trees, that you cannot ſcrape it off without prejudicing

dicing the Bark, if you would utterly eradicate it: Neither ought you to neglect this Cure, for the Moſs undiſturbed doth daily augment, and is the ſame Inconvenience to Trees, that the Itch is to Animals. If you water your Trees during the exceſſive Heats, and cover the Roots with Fern, or other mungy Stuff, it will preſerve them from this Diſeaſe.

Faundies. The *Faundies*, or *Languor*, which you may perceive by the Leaves of Trees, proceeds from ſome hurt, which either the Moles or Mice may have done to their Roots; or by the Stroak of ſome Spade, or peradventure, by the too great abundance of Water, which corrupting, ſuffocates them. For redreſs hereof, you muſt uncover the Roots intirely, and viſit them, to ſee if they have received any Prejudice from any of the forementioned Accidents; and in caſe you find any Galling or Hurt upon a Root, you ſhall cut it ſmooth off, aſlant, above, but near the Place, and then ſtrow the bottom of the Hole with ſome Chimney-ſoot, to make theſe Creatures abandon their Haunt, filling up the reſt with rich Mould: And if cauſe proceed from corrupted Water, you muſt divert it with a Trench.

To

To take the Moles, ſome place a But- Moles.
ter-pot croſs their Paſſage, ſinking it two Fingers lower than the Tract, by which means they often fall in and periſh. Others uſe a Pipe of Wood, of about two Foot long, and the Boar as big as your Wriſt. In this Trunk is a ſmall Tongue of Tin, or thin Plate of Iron, within four Fingers of either End, which is faſtned to the Trunk with a Wyre a little ſlanting at the Bottom towards the middle of the Pipe, that ſo the Mole entring in, and thruſting the Tongue, can neither get out at one end or other: You muſt place this Trunk exactly in the Moles Paſſage: Some to make them quit an obſtinate Haunt, make a ſmall Hoop of Elder, which they fix half a Foot into the Ground

But the moſt infallible way, is to watch them in the Morning and Evening when they work in their Hills, and do fling them dextrouſly out with the Spade. If you take any alive, put them in an empty Butter-pot; for they report, that they will invite others by their Cry, who running through the ſame Paſſage, fall into the ſame Pot, and ſo are caught.

They are deſtroyed likewiſe with Mole-grains, which is a ſet of ſharp Iron Points

ſcrued upon a Staff, which ſtruck upon the Hill when the Mole is working, does certainly pierce him through, amaze, or kill, as you ſhall find, if you dig immediately after it.

Mice.

Field mice are beſt taken by making them a ſmall Hut of Fern or Straw, like the Cover or Hack of a Bee-hive, placing under it ſome Veſſel full of *Water*, filled within four Fingers of the Brim, and cover it with ſome Husks of *Oates* to hide the Water, which will ſoon tempt them to wallow in't, and ſearch for the Grain, and ſo drown themſelves. It is good alſo to put ſome Wheat-ears, or of Oats, which may hang near the middle of the Veſſel, without touching it; for the Mice ſtriving to come at the Corn, will fall into the Water. Or you may Poyſon them with *Arſenick* or *Rats-bane*, the Powder of it mingled with Greaſe; but you may by this means endanger your Cats, which finding and eating the dead Mice, will not long ſurvive them.

Worms.

The Worm gets ſometimes between the Bark and the Body of the Tree: If you can diſcover whereabout they lye, you may ſoon draw them out without making any great Inciſion.

There

There is alſo another kind of ſmall Worm, which they call the Nip-bud, which breeds at the very Point of young Shoots, and kills all their Tops; but theſe are eaſily deſtroyed, for cutting the Branch to the quick, you ſhall be ſure to find them.

There is a green Worm which devours the young Shoots as faſt as they grow, and thoſe are very hard to unneſtle, unleſs you daub them with quick Lyme newly quenched, which you may eaſily do with a ſmall Painters Bruſh.

Ants and *Piſmires* will forſake their Haunt, if you incompaſs the Stem four Fingers breadth, with a Circle or Roul of Wooll newly plucked from a Sheeps Belly, or if you anoint it with Tarr. Ants.

But there is another Expedient more cleanly, and not ſo difficult, which is to make little Boxes of Cards or Paſtboard, pierced full of Holes with a Bodkin, every Box having a Bait of the Powder of *Arſenick*, mingled with a little Honey; theſe Boxes muſt be hung upon the Tree, and this will certainly deſtroy them; but you muſt be careful that you do not make the Holes ſo large, that a Bee may enter, leſt they priſon themſelves alſo.

A Glass bottle with a little Honey in it, or that has had any other sweet Liquor in it, fastned to the Tree, will attract all the *Ants*, which you may stop and kill them, by washing the Bottle with a little hot Water; then carrying it to its Place again, rinced with a little *Syrup*, you will by this means intirely destroy them.

Snails. *Shell-snails* you may easily gather from behind the Leaves, which grow neareſt to the Fruit which they begun to eat the Night before.

For you shall find some Fruit half devoured in one Night, insomuch as one would think it the Work of some *Stotes*, *Field Rats*, or *Nut mouse*, whereas indeed they are nothing but the *Snails*, which in great Numbers devour as much as one of those *Animals*.

You should never pluck off the Fruit which the *Snails* or other *Vermine* have begun, for as long as they last, they will not touch any of the rest.

The *Black Snails*, (without Shell) are easily gathered, for they cleave to the Leaves, and feed upon them.

Woodlice, Earwigs. As for *Wood lice*, *Earwigs*, *Martinets*, and the smaller Insects which likewise infest Trees, you shall place *Hoofs* of *Bullocks*, *Sheep* or *Hogs*, upon short Stakes fixed

fixed in the Ground, or upon the *Ozyers* which faſten your *Paliſades* and Wall fruit, and this *Chaſe* will employ two Men from Morning break, who muſt take them gently, but ſpeedily off, and ſhake them into a Kettle of ſcalding Water, which they are to carry with them; or the other may bruiſe ſuch as are likely to eſcape with ſome Inſtrument of Wood.

Caterpillars are eaſily gathered off during all the *Winter*, taking away the *Packets* which cleave about the *Branches*, and burning them; but if you neglect this, till they are diſclos'd, you will not be able to deſtroy them without much difficulty; but in caſe you have not prevented it, be diligent to take them whilſt they are yet young, when either through the Coldneſs of the Night, or for the Humidity, they are aſſembled together in heaps; for otherwiſe, when the *Sun* is hot, and that it is high day, they will have overſpread your Trees. Caterpillars.

And the Deſtruction of theſe *Vermine* is ſo abſolutely neceſſary, that you ſhall quit all manner of Work to accompliſh it; for a *Garden* annoy'd with this Plague but one year only, ſhall reſent it more than three years after.

And

And now we will shut up this Treatise, with the *Receipt* which I promised to give you of the *Composition* to cover your *Graffs*.

The Composition to hood your Graffs.

Take then half a Pound of new *Wax*, as much *Burgundy Pitch*, two Ounces of ordinary *Turpentine*, melt all these Ingredients in a new earthen Pot, glazed, sufficiently stirring it; then let it cool at least twelve Hours, then break it into pieces, and hold them in warm Water half an hour, where you must work it with your Hands till it become very pliable: Or you may dip any Clouts in this *Composition*, and afterwards cut them out into Plasters, fitted to the Wounds of your *Trees*, which will less waste your Store, and not take up so much of your *Composition*, as if you applied it in Morsels; and you may make use of this *Cerecloth* to cover the Clefts of your Trees which gape between a *Stock* that hath two *Graffs*, and secure it from the Rain; and you may wind it about the Hoods before you daub them with *Loam* and *Hay*, and this will certainly preserve your *Graffs* from all Injuries of Water whatsoever.

To make Fruit knot

There are some so curious, that to make their *Fruit* knot well, and abide upon such *Trees* which spend all in Blossoms, do

do make Holes in divers parts of the *Tree* with an Awger of about a Finger Bore, filling the Hole again with a Pin of Oak, which they beat in quite croſs the *Tree*: This, they conceive does ſtop the Fruit. You may experiment it if you pleaſe, the Labour is not great, nor at all to the Hazard of your *Tree*.

A CATALOGUE OF THE Names of *FRUITS* Known about *Paris*.

Pears, whose Fruit is in Perfection at the End of June, *and in* July.

SMall Blanquet.
Hasty Pear of several sorts.
Musk Pear, or *Sept en gueule*, &c.
The Musky St. John.

In July *and in* August.

THE great Amyret.
Lesser Amyret.
Little John Amyret.
Good twice a year.
Camozines.
Lady dear Muscat.
Lady dear Green.
Citron Pear.
Cocquin Rozat.
Ladies Thigh.
Madera Pear.
Degranges yellow.
Two headed Pear.

Sweet,

Sweet, two ſorts.
Vacher Rozate.
Eſpargne.
Fine Gold long Stalk.
Fine Gold of Orleans.
Fine Gold great, round, and Roſie.
Friquet.
Gloutes de Gap.
Magdalene.
Muſcat long Tail.
Pearl Muſcat.
Great Musky, white, and yellow.
The great Muzette.
Small Muzette.
Perdreau.
The Pearl.
Pernat Rozat.
Province Pear.
Pucell of Xainctonge.
Green Royal.
Rozat of three Colours.
Rozat Red, ſtreaked with Green.
Rozat Royal.
The King of the Summer
The Superintendent, or great green Musk.

In Auguſt *and* September.

THE Amazon.
Amours.
Amydon.
Armentieres.
Balme.
The Father-in-Law.
Fair and good.
Summer Bergamotte.
Great Blanguet.
The Butter Pear of *Auguſt*, long and round.
Green Butter Pear.
Beurier.
Bezy of Mouuilliers.
Summer green Bon-Chrieſtien.
The good Micet of Coyeux.
The ugly Good.
The younger Brother.
The Roſie Musk-flint.
The Maidens Fleſh.
The Wax Pear.
The Citron Pear.

The

The Melt in Mouth.
Rosy Daverat.
Golden Pear.
White Ladder Pear.
Spicing.
The Forrest Pear.
The Ditch Pear.
Musky Ant Pear.
The Mangy Pears.
Rosy Garbot.
The Cake Pear.
Giacciole of *Rome*.
Long Gillets.
Graccioli, or Cucumber Pear, round and red.
The Greasie Pear.
The Jealous Pear.
Jargonelle.
Jouars.
The red and yellow Balsam Pear.
Milan Pears.
Muscadel of Piedmont.
Round and Rosie Muscat.
Nancy Muscats.
Summer Novelet.
Summer Onion.
Musky Onionet.
D' Or.
The red Orange of Xainctonge, red and and very great.
Yellow Orange, pennach'd with red like a Tulip.
Orange knotted.
Flat green Orange.
Canary Palms.
Perfume of Summer.
Passe-good of Burgone.
Pepin.
White and Red Piedmont.
Summer Portugal.
Putes or Pimp Pear.
Xaintogne Rosie, of three sorts.
Ingranad Rosie.
Round Rosie, green, mixed with red.
Grey Rosie of Xaintonge.
Rosie, or hasty Butter Pear.
Bloody Pear.
Wild Sweeting.
Sorel Pear.
The Sugar Pear.
White Sugar Pear.

The

The Treaſurer.
The Cheat Liquorice.
The Turky Pear.
The Valley Pear.
Clown of Anjou.
Clown of Reatte.

In September *and* October.

ANoy, the *Engliſh* Pear.
The Gooſe Bill.
Long and green Butter-Pear.
Gaillouat of Campagne.
The Musky Callvil.
The Cinnamon Pear.
Cappon.
The long Clairvils.
Summer Certeau.
The Toad Pear.
The Deans Pear, white, or St. *Michael*'s Pear.
The Thron Pear.
Fontarabie.
The Clove pear.
The round Clove.
Grain.
Galore.
Rozatte Guamont.
Higg Reliſh.
Jargonel of Autumn.
Roſie Kervile.
The Sawcy Pears.
The Lombardy Pear.
The Meilleraye Pear.
The Flies Pear, or ſoft Butter.
Monſieurs Pear.
Small melt in Mouth.
The Muſcat.
Mont Dieu.
The Moutieres of Daulphine.
Oignon of Xaintonge.
The Poictiers.
The Rebet.
The Roland.
The great Ruſſet of Rheims.
Small Ruſſet.
Long Roſie powdered with red.
Roſie green, two ſorts.
St. Michael.
St. Samſon, or Ditch Pear.
Campagne, without name.
Sauſedge Pear.
Rozatte of September.

Supreams

Supreams.
The Pear of three taſtes.
The Found Pear.
Vintage Pears.
Yſambert.
Pear Evelyn.

In October *and* November.

A Madotte.
The Silver Pear.
The Bag Pipe Pear.
The Ice Pear.
The great ſtalked Pear.
Ugly Good.
The Lady Pear.
The great Mary of Amiens.
Meſſire John green.
The grey Meſſire John.
My Lords Pear.
The Autumn Marrow in Mouth.
The Peach Pear.
The Noiron.
The Virgin of Flanders.
The double Virgins.
Robine.
King of Saulcay.
King Musky Pear, all yellow.
Autumnal Saffron-pear.
The Seigneur.
The Sun-pear.
The So good.
The Vine-pear.
The Virgoulett, great and ſmall.

In November *and* December.

A Leaume.
The Musk long Bergamotts.
The Round Bergamotts.
Bezy D. Hery.
Cariſy.
The double Cartelle.
The burnt Cat.
The Charity pear.
Stopple pear.
The Squib pear.
Spindle pear.
Girogille, or *Venus* Nipple.

Our

Our Lady pear.
The Autumn pear.
Winter Virgins.
King of Autumn.
The peerleſs Pear.
White Sucrin.
Black Sucrin.

In December *and* January.

THE Nameleſs pear.
Gaſcogne Bergamotte.
Muſk Bon Chreſtien.
Bonne Foy.
The Ugly Morma.
Caddillac pear.
Certeau Madam.
Pear of the other World.
The pound Pear.
the Scarlet pear.
The Fig pear.
The Winter Flower.
Free Royal.
The great Meſnil.
Keville.
The dry Martins.
Winter Meſſire John.
The white Milan pear.
The Onionet with a ſhort ſtalk.
The Orient pear.
The Leaden pear.
The red King pear.
The Roſie Saffron.
The Rozat of *St.* Dennis.
The healthy pear.
The Saulſix pear.
The wreathed pear of two ſorts.
The Cheat Knave, or Ugly Good.
The Prieſts Load.

In January *and* February.

THE Alencon pear.
The Amber pear.
The Lovers pear.
Bezy of Privellier.
Bezy of Quaſſoy.

The

The Winter Butter P. of Xaictonge.
The Butter pear of Yveteaux.
The Bouvart pear.
The Musk Caillotet, or Curdled P.
The Caillioual of Varennes.
The Winter Roſie Flint.
The Carcaſſonne.
The great Certeau.
The Carmelite.
The ſmall hooked Certeau.
The Caſtle Gontier.
The Condon.
The little Dagobert.
The Dagobert of Mioſſan.
Dame Houdette.
The red Ladder pear.
Winter Fine Gold.
Roſie Florentine.
The Fremont of *St.* Franceis.
The Winter Spindle.
The Garay of Auxois.
The Gourmandine.
The huge Hongrie.
The Incognito of *Perſia.*
The Winter Legat.
The ſweet Limon.
The long green Pear of Berny.
The Micet.
Winter melt in Mouth.
The Fleſhy ſtalk Muſcat.
The Mazeray Muſcat.
The Winter Bag-pipe.
Nanterre.
The Oignon of *St.* John of Angely.
The Winter Orange-pear.
The Roſe Perigord.
The petit Oing.
Plotot, or ſquat pear.
Portail pear.
The Prince, or Bourbon.
The Prince of *Sillery.*
The white Rabu.
The great and little Ratot.
The pear Royal.
Rozatte of Xaintonge.
Rozatte of Mazuere.
St. Anthony's pear.

The

The Suiſſe, with red, green, and yellow Cheeks.
The Greening.
The Valladolid.
The Winter Clown.

In February, *and the other following Months, till new ones.*

BEzy.
The latter Bon-Chreſtien.
Calo Rozat.
The Gallon Oak pear, of ſeveral ſorts.
The double Bloſſom pear.
Gaſtelier.
The great Kairville.
Liquet.
The long-liv'd pear.
The long green pear.
The Musk pear.
The Paremein.
The Winter Virgin.
Rille.
The Winter Saffron pear.
The peerleſs pear.
The Thoul pear.
The great Found pear.
The little Found pear.
The Vignolettes.

Rath-ripe Apples

DAnquelles.
The white Calvil. } Queen Apple.
The cleer Calvil. }
The red Calvil. }
White Camoiſe.
Carmagnolles.
The tender Cheſnut.
The Clicquet, or Rattle Apple.
The ſingle Short-ſtart.
Red Short-ſtart.
The great Cuſhion Apple.
Round Cuſhion Apple.
Long Cuſhion Apple.

The

The Apple of Hell, or black Apple.
The ſcarlet Apple.
The Spicing.
The May Flower.
The Raſpis Apple.
Girradotes.
The frozen Apple.
The great-ey'd Apple.
The Jacob Apple.
Lugelles.
Mogdalene.
The Minion.
The Snow Apple.
Our Ladies Apple.
The oblong Liſſee.
Orgeran.
Paſſepommes, or Honey Meal of ſeveral kinds.
Pommaſſes.
The white Rambourg.
Red Rambourg.
The haſty Reinette, or Pippin.
The Royal.
The Dewy Apple.
The large Red of *September.*
The ſoft Red.
The *St.* John, of two ſorts.
The cluſtred Apple.
The Vignan Court.
The March Violet.

Keeping Apples.

THE great and ſmall Apis, or Appius Claudius.
The Apioles.
The Parſly Apples.
Babichet.
The great white Apple.
The Icy white Apple.
The Little Good.
The white Apple of Bretagne.
The red Apple of Bretagne.
The Cardinal.
Camueſe, or flat Sour.
Winter Cheſnut.
The Citron Apple.
The Coqueret of ſeveral ſorts.

Hard

Hard Short-ſtart.
Red Short-ſtart.
Ruſſet Short-ſtart.
Douettes.
The Bretagne Cloth of Gold.
The Stranger.
White Fenouil.
Red Fenouil.
The Yron Apple.
The Great-belly'd Woman.
The High-good.
Hurluva.
Jayet.
The Judea Apple.
Malingres, or Maligar Apple.
Mattranges.
Winter Paſs-pommes, or Honey Meal.
The Pigeonnet.
Pear Apple.
The Raeſlee.
The Reinet of Auvergne.
Pippin of Maſcons.
The Grey Reinet.
The Flat Reinet.
Robillard.
The Winter Reed.
The Roſe Apple.
The Apple without Bloſſom.
Health.
The Seigneur.
The Vermillion.

Plums early and late.

Abricots.
Abricotines.
Amber.
The great Apptite.
Beſſonne, or Twin-plum.
All Saints, white.
Bloſſes.
Good at Chriſtmas.
Prunella of *Provence*.
Citron Prunellas.
White Cherry plum.
Red little Cherry plum.
Round Citrons.
Pointed Citron.
Pigeons Heart.
Cypreſs.

Almond.
The White Damask.
Great double Damask.
The latter grey Damask.
The hasty black Damask.
Musky Black Damask.
The Violet Damask.
White Date.
Red Date,
Great Dattille.
Datilles.
Black Diapred.
White Diapred.
The Escarcelle.
The double Flower.
High Good.
Great Imperial.
Round Imperial.
Joyntville.
Jorases.
Grean Peascod.
Maximilian.
Marveille, or Balsam plum.
Mirabolans.
Mirabelles.
The Looking-Glass.
The Egg-Yolk.
Yolk of Bourgogne.
Monsieurs plum.
Montmiret.
Musk.
The Pass for Velvet, or Valency.
White, Black, Red, Late, Green } Perdrigon.
Great Violet.
Poictron.
Small Grape plum.
Queen Claudia.
Cocles Kidney.
Roche Corbon.
Roman.
Latter Round.
King of Bresse.
Little St. Anthony.
St. Catharine.
St. Cir.
The White St. Julien.
Black St. Julien.
Huge Saluces of two sorts.
The Plum without stone.
Simiennes.
Black Trudennes.
Red Trudennes.

The

The Vacation plum.
The black Vintage.
Verdach.

Peaches.

Great Alberges.
Small Alberges.
Alberges of *Province*.
Aubicons.
Almond peach.
Amber peach.
Angelicks.
White forward peach.
Yellow forward peach.
Great Brignons of Bearn.
Musky Brignons.
Cherry peach.
Corbeil peaches.
Winter hard peach.
Double Flower peach.
Gallion peach, very fair.
Yellow Pavie.
Magdalen Pavie.
Magdalen peach.
White Mircoton.
Yellow Mircoton.
Mircoton of Jarnac.
Nutmeg peach.
Parcouppes, or gashed peach.
Pau peach.
Prune peach.
Paves Raves.
Peach Rave.
Persiques.
Pechilles, or parsly peach.
Rossan peach.
White Scandalis.
Black Scandalis.
Yellow peach.
Troy peach.
The Fromente peach.
The Violet peach.

Cherries, Heart-Cherries, &c.

Bigarreaux.
Red Cherry.
White Cherry.
Double Blossom Cherry.
Heart Cherry.
Preserving Cherry, great.

Sweet Guin Cherries.
White Guin Cherries.
Black Guin Cherries.
Merizettes.
Double Bloſſom Merizier.
Montmorency Cherry, ſhort ſtalk.
Rath-ripe, or May.
Touchets cluſtered, or Flanders Chery.
The All Saints Cherry.

Figs.

White Figs.
Bourjaſſores.
Bourno Saintes.
Flower Fig.
Gourravaund of Languedoc.
Marſeilles Fig.
White Dwarfe.
Violet Dwarfe.
Violet Fig.

Oranges.

Bigarrades.
China Orange.
Spaniſh Orange.
Genoa Orange.
Portugal Orange.
Province Orange.

Limons and Citrons.

Limonchali.
Limoni Cedri.
Limoni Dorſi.
Limoni of Grarita.
Sweet Limons.
Pommes D'Adam.
Poncilles.
Spada Fora with Laurel Leaves.

Other

Other curious Trees.

Arbutus.
Azarollier, or Neapolitan.
Medlar.
Carob-tree.
Cornelian.
Jujuba.
Mirabolans of Africa.
Medlars without Stone.
Piſtachia.
Berberries without ſtone.

READER,

IF in this *Catalogue* of *Fruits*, I have either miſtaken or omitted many of the true *Engliſh* Names, it is becauſe it was a *Subjection* too inſupportable: and beſides, the *French Gardiners* themſelves are not perfectly accorded concerning them; nor have our *Orchards*, as yet, attained to ſo ample a *Choice* and univerſal, as to ſupply the Deficiency of the *Dictionary*.

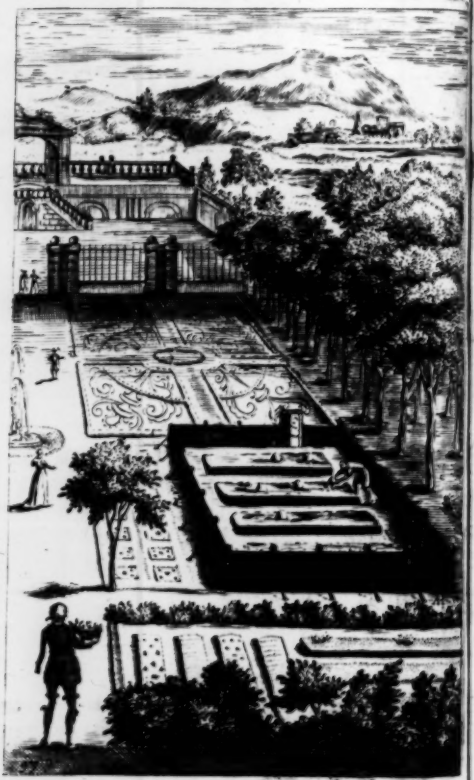
THE
Second TREATISE

SECTION I.

Of Melons, Cucumbers, Gourds, and their Kinds.

Melons. SINCE *Melons* are the most precious Fruit that your *Kitchen Garden* affords, I think it most proper to discourse of them in the *Front* of this *Chapter*, and instruct you how you ought to govern them in this our *Climate*, for which alone, I have *calculated* all these Observations, passing by those which (differing from ours) may possibly fill you with Doubt, should I confound you with the Manner how the order them in the hotter *Countries*, different from ours, more temperate, and cold in respect to these delicate Fruits.

Seeds. In order to this Intention of ours, which is, that we may have them excellent, you must diligently enquire after the best *Seeds*, such as you may procure out of *Italy*, from



from *Lions*, *Tours*, *Anjou*, *Champagne*, and other places, where Men emulate one another, who shall have the best *Melons*. Also to have of all the Kinds, *Sucrin*, *Marin*, *Melonnet*, *Grenots*, white, wrought, or Embroider'd, Ribb'd, and others, even to the locking up of those *Seeds* whose *Fruit* has pleased you; for some affect them of one *Taste*, which another will reject, and hold worth nothing. One loves to eat them a little *green*, another would have them very *ripe*. And therefore you shall furnish your self with such Kinds as are most agreeable to your *Taste*, and as thrive and ripen best in your Ground, which is the thing you must chiefly respect; for oftentimes there comes such Rains from *August*, as utterly spoil them, depriving them both of *Odour*, *Savour*, and *Colour*, filling them so with *Water* that they are not to be eaten, and ripening them so *altogether*, that they are only fit to be given to *Horses*, who extreamly affect them; in brief, these *Rains* spoil, and utterly destroy your *Melonieres*, where you have bestowed so much Care, and the Pains of five or six Months are lost without gratifying you with the least of your Hopes; and therefore you should endeavor

to have them *early*, that you may prevent these Inconveniences.

In those *Countreys* where they raise great store with little Trouble, but plant them in the open Ground, as we do *Cabbages*, as soon as the *Rains* come, they give over eating them, and think them as bad as *Poyson*.

Plot. To begin then your *Melonire*, or Melon-Plot, you shall choose a Place in your *Garden* the most secured from pernicious Winds, which you shall close in with a *Reed hedg* handsomely bound in Pannels, which you shall set up with sufficient Stakes or Posts fixed in the Ground, and sustained, lest the Winds overturn them: To this Enclosure you must make a Door, which you shall keep under Lock and Key, that none molest your *Plantation*; and particularly to keep out Women-kind at certain times, for Reasons you may imagine.

Figure. The *Figure* at the *Frontispiece* of this Treatise, will easily instruct you in what manner you should inclose your *Melon* Ground.

In this *Park* (which may be of what extent you think good) you shall make *Beds* of *Horse-dung*, such as you have provided the *Winter* before, and heaped up together

together in some Place near your *Melonire*, as fast as it is thrown forth of the Stable.

About *mid February* you shall begin to prepare a *Bed* for the *Seeds*, taking *Dung* hot from the Stable, and of that of your foresaid Heap, mingling them together, that the heat of the fresh may communicate it self to the other. Season.

Make your *Bed* the whole length of your *Melon* Ground four foot large, leaving a Path about it of three foot wide, that you may have place to put hot *Dung* when you perceive the *Bed* to languish, and that it begins to cool overmuch. Beds.

This *Bed* handsomely made, and trodden with the Feet to excite the Heat, you must cover the top of it with (near four Inches thick) excellent Mould, or rather with that rich Stuff, which comes from a last years *Bed*, mingled with a little of the purest Mould you can procure: This *Composition* you must spread, keeping a Board to the side and *Margent* of the *Bed*, and clapping the Earth down with your Hand against the Board, to render it the more firm and even.

Your *Bed* thus prepared of about a yard high, you shall suffer to repose till it has passed its greatest Heats, which

may continue two or three days, more or less, according to the Temper of the Season.

The Extremity of the Heat past (which you shall discover by the sinking of the *Bed*, and by examining it with your Finger) you will easily judge if it be well qualified for your *Seed*: For if you cannot suffer your Finger in it, it is yet too hot, and it ought to be but *tepid*, but not quite cold; in which case you must heat it again, by applying new made *Dung* immediately to the sides of your *Bed* in the passage about it, as I before have described.

The *Bed* in perfect temper, and your *Seeds* steeped in good Wine-Vinegar or Cow-milk, eight and forty Hours, every Species apart by themselves; you shall sow them at one end of your *Bed*, reserving the rest of the other *Seeds*, whereof I shall speak hereafter.

Sowing. Draw then upon your *Terras* narrow *Furrows*, with the Point of your Finger quite cross your *Bed*: But let the Lines be six Inches asunder, and as even as you can, which you may facilitate with the help of a Rule.

Upon every of these Lines make three Holes in the Earth or *Terras*, joyning your Fingers together in fashion of a

Hens-

Hens-rump, and in each of these Holes put three or four *Melon-seeds* all of a sort.

Upon the Intervals 'twixt the Lines, which I advised you to leave, you may sow *Lettice-seeds* for early Sallets, in other *Chervil*; and you may fringe the whole *Bed* about with *Purslain*; for these Herbs will be very forward, and are to be taken up very young, lest they suffocate your *Melon-plants*, but this will spare you a *Weeding*, and will be a kind of *Dressing* to them also.

Be careful to cover your *Bed* every Night, and when the Weather is bad, with *Hurdles* made of *Straw*, or close *Matts*, which are to be supported with *Ribs* and *Arches* of *Poles* or small *Rafters* laid cross into *Forks* fixed in the Ground, at the sides of the *Bed*. Covering.

You shall not approach these *Coverings* nearer than four Inches to your *Bed*; if it happen to *freeze* or *snow*, you shall then fill the whole *Vacuum* with fresh and newly drawn *Dung*, till the Weather be more kind.

But if your *Seeds* burn, by reason of the too great Heat of your *Bed*, (which you shall soon perceive, for they ought not to be long in the Ground) you shall

sow

sow them all over again, and heat the *Bed* a new by the sides with hot *Dung*, as you have been taught.

Season. The perfect *Season* to sow *Melon-seeds*, is in the full of *February*.

When your Plants begin to peep, you shall cover them with pretty large *Drinking-glasses*, leaving a little Passage for the *Air* betwixt the *Glass* and the *Earth*, lest otherwise they suffocate and *tarnish*.

Thus you shall let them grow to the fourth or sixth *Leaf*, before you remove them.

Transplanting. They are *Transplanted* after four several Fashions. First, upon the *Beds*, which you must prepare at the side of this *Genial Bed*, and all together: Make *Holes* in the middle of these *Beds* four foot asunder, and in each of these *Holes* put in half a Bushel of excellent rich Mould, without making your whole *Bed* of it, and in this, you shall *Transplant* your *Melons*, taking them dextrously from the *Nursing-bed* with a good *Clod* of Earth about the *Roots*. In the Evening about *Sunset* will be the most convenient time for this Purpose, and if it may, let it be after a fair Day, for it will much improve your *Plants*.

This done, shelter the *Beds* from the *Sun* for three or four days following; but you

you must water them from the first day of the planting, that they may take hold, and spring the sooner.

Then you shall cover them with wider Glass-bells till the *Fruit* be big, and indeed, as long as the *Plant* may be contained under it, leaving it a little Air betwixt the Bell and the *Bed*, for fear of choaking the *Plant*, unless the Bell have a Hole at the top, which you may stop at Night:

From ten in the Morning till four in the Afternoon, you may take off the Bells, to acquaint them with the Air, and fortifie your *Melons* against unseasonable Weather, but you must cover them again in the Evening.

There sometimes happen such Storms of *Hail*, as crak all the Bells; and to prevent this, some are provided with Covers made of straw of the same shape, to clap over the Glasses at Night. Storms.

Others make Bells of *Earth*, but I do no way approve of this Invention, for it is not possible that the *Sun* should sufficiently penetrate this *Earth*, as it doth the Glass: They may pretend them for the Night only, and to prevent *Hail*, and that indeed with better reason. Bells.

If

If you perceive your *Plant* to languish, and not improve, water it within half a foot of its Root, with Water wherein *Pigeons* Dung has been steeped.

runing. Your *Melons* now reasonably strong, choose out the prime *Shoots* (which will be in Number equal to your *Seeds*) the rest you must geld and prune off, and when you perceive three or four *Melons* knotted upon one Shoot, you shall stop that *Vine*, pinching a Knot above that of the *Fruit*, then extend all the other *Shoots* of your *Plants*, spreading them upon every part of your Bed, that they may nourish the *Fruit* with more ease, which when it is grown as big as your Fist, you shall forbear to water any longer, unless it be in some excessive dry Season, when you perceive the Leaves burn, and that the *Plant* it self *scorches*; in such case you may refresh every languishing *Foot* with a little Water.

You must place a *Tyle* under every *Melon*, the better to fashion them, and advance their *Maturity* by the Reflection of the *Sun* from it; and this is a thing which cannot be so well upon a *Dung-bed* (in which some *transplant* and force them;) besides, they will be much dryer, and less participate of the loathsome Quality of the *Dung*.

You

You shall never suffer any small new *Shoot* or *String* to draw away the *Sap* from your leading *Plant*, but nip it off immediately, unless it be that your Fruit lyes naked, and too much exposed, and that it stand in need of any Leaves to accelerate its Growth, and preserve it in Temper.

The second *Method* of *transplanting Melons*, is to make, near the end of *Summer*, Trenches of about two foot deep, and four foot large (as they do in *Anjou*) leaving a Square of three foot between each of them, to cast the Mould upon, which you must form into a Ridge somewhat round, in form of an *Asses-back*, (by which Name the *French* call them.) Then you shall fill the Trench with good Dung, and very rotten Earth, scourings of Ditches, which has lain two or three years mellowing in the Rains and Frosts. Transplanting.

Then in *March*, when the Winter has sufficiently ripened the foresaid Earth, you shall stir and mingle that which lyes in the *Ridge*, with the *Ditch scouring*, adding to it new Dung well consumed, and so fill up your *Trenches* with this Mixture, and let it be kept well weeded till the Season that you *transplant* your *Melons* on it, as I have before instructed you. Season.

There

Transplanting. There is yet a third Fashion, a great deal more easie than this, and which I have found as successful as any of the former two, and which hath afforded me store of excellent and high-tasted *Melons* every Year, (but attribute the principal Cause of it to the Goodness of my Soil, which is sandy, but richly improv'd by a long *Cultivation.*) There is no more Difficulty in the Business, than to give the Ground three or four Dressings before, and after Winter, and at the Time of *transplanting*, to make Pits in the middle of the *Beds*, which you must fill with a Bushel of the Mould, and half *Dung*, of an old *hot Bed*, and in this to set your *Plants* after the manner I have taught you.

There are a World of Curiosities in *Transplanting* of *Melons*, some place them in Vessels of Earth, pierced full of Holes, and filled with excellent Mould, and so change their Beds when they are over-chill'd, others in Baskets of the same Shape, and some again are so nice about them, as would weary the most laborious *Gardiner.*

Watering. If during the excessive Heats you perceive that your *Melons* suffer for want of Refreshment, and *scald* (as they term it) it

it will be good to afford a Watering to every Root, but this only in case of extream Necessity, and rarely.

To know when your *Melon* is fit to be gather'd, you shall perceive him to be ripe when the *Stalk* seems as if it would part from the Fruit, when they begin to gild and grow yellow underneath, when the small *Shoot* (which is at the same Knot) withers, and when approaching to the *Fruit*, you be saluted with an agreeable Odor. But such as are accustomed, and frequent the *Melioneres*, judge it by the Eye, observing only the Change of their Colour, and the intercostal Yellowness, which is a sufficient Index of their Maturity. Gathering.

Those *Melons* which are full of *Embroidery* and *Characters*, are commonly twelve or fifteen days a fashioning, e're they be perfectly ripe. The *Morins* grow yellow some Days before they be fit to gather.

For their *Gathering*, let it be according as they turn: If to be conveyed far off, you shall gather him instantly upon his first Change of Colour, for they will finish their Ripening by the Way. But if to be spent immediately, gather them *through ripe*, putting them into a Bucket of

of Water drawn newly out of the Well, and let them refresh themselves there, as you would treat Bottles of Wine, since coming immediately from the *Melonieres*, they are *Sun-heated*, and nothing so quick and agreeable to be eaten.

Others, which you must gather as fast as they ripen, may be laid upon a Board in some cool place, and spent according to their Maturity.

You shall remember to leave the Joynt which holds to the *Stalk* of every *Melon*, with two or three *Leaves* for Ornament, and be careful not to break off the *Stalk*, lest the *Melon* languish (as a Cask of Wine unbunged) and lose the Richness of its *Gusto*.

Visiting and Care. You must not think it much to visit your *Melonieres* at the least four times a day, when your *Melons* begin to ripen, least they pass their *Prime*, and loose of their Tempting, becoming lank and fleshy.

Choice. To choose a perfect good *Melon*, it must neither be too *green*, nor *over-ripe*; let him be well nourished, and have a thick and short *stalk*, that he proceed of a *vigorous Plant*, not forced with too great heat, weighty in the hand, firm to the touch, dry, and of a Vermilion hue within.

Laſtly, that it have the flavor of that chy mixture, wherewith Sea-men dreſs ir Cordage.

Remember to reſerve the *Seeds* of all Seeds. h *Melons* as you found to be excellent d the moſt early (as before I adviſed u) preſerve them carefully, taking thoſe ich lodged at the ſunny ſide, they are ter at two or three years old than at e.

Cucumbers are ſown and raiſed upon Cucumbers, e ſame *bed*, and at the ſame time with *lons*; having before imbibed the *Seeds* either *Cow* or *Breaſt-milk*. There are *white* and *green*, which they call *Parro-ts*: You ſhall forbear to gather ſome your faireſt, whiteſt, longeſt and earli-*Fruit*, but leave them for *Seed*, letting em ripen upon their own *ſtalks* as long the *Plant* continues, which will be till e firſt *Froſts*: As for the *Parroquets*, they ay all be ſpent, ſince the *Seeds* of the hite *Cucumbers* do ſufficiently degenerate to them.

They are tranſplanted alſo as *Melons* re, both in *Beds*, and in open ground, ut they muſt be exceedingly watered, to ake them produce abundantly; the *ines* and ſuperfluous ſhoots muſt be *gel-ded*;

ded; the falſe *Flowers* which will never *knot* into *Fruit*, are to be nipped off.

The firſt Colds bring the Mildew upon them, which is when the Leaves become white and meally, a ſign that they are near their deſtruction.

Gather them according to your *ſpending*, for they will grow bigger every day, but withal *harder*, and the *Seeds* more compacted renders the *Fruit* leſs agreeable to the taſte: They are then in *perfection* a little before they begin to grow yellow.

Pumpeons. *Pumpeons* are raiſed alſo upon the *hot-bed*, and are removed like the former, but for the moſt part upon plain ground: Being placed in ſome ſpacious part of the *Garden*, becauſe their *ſhoots* and *tendrels* ſtraggle a great way before they *knot* in *Fruit*.

Tranſplanting. When you *tranſplant* them, make their pits wide enough aſunder, twelve foot, or thereabout, and lay two buſhels of rich *ſoil* to every *Plant*; becauſe of the ſtrength of the *Plant*, water them abundantly.

Gathering The time of *gathering* them is in their perfect maturity, which is about *Auguſt*, nor do they ſpoil at all by lying upon the Earth, but become daily *riper* by it.

When

When the first *cold* begins to come, *gather* them in a Morning, and heap them one upon another, that they may dry in the *Sun*, and afterwards carry them into some temperate Room upon boards, where let them lie without touching one another: Above all, preserve them from the *Frost*, for that will immediately perish them.

If you have plenty and abound, you may put it into your ordinary Houshold Bread, or that of your own Table. But first you must *boyl* it after the same manner as you prepare it to *fry*, only a little more tender, then drain the water from it, and wet your *Flower* with this *mash*, and so make your Bread. It will be of better colour, and better relish being a little *Dow*, and is very wholsome for those who stand in need of refreshment.

There is a small kind of *Pumpeon* which knots into *Fruit* near the foot without trailing, and beats abundantly: They must be *guelded*, leaving none but the fairest.

* *Poitrons*, white and coloured, *Priest-caps*, *Spanish Trumpets*, *Gourds*, and the like, are to be ordered as you do *Pumpeons*, with this only difference, that some of them would be staked, and not suffered to ramp upon the ground.

* Poitrons a kind of round Pumpeon, or Citroüil.

The

Seeds. The *Seeds* of these, as also of *Pompions* are to be saved, as you spend their *Fruit*; but it must be carefully cleansed and dried in the air, and secured from mice, which devour these *Seeds*, as well as those of *Melons* and *Cucumbers*.

SECTION II.

Of Artichocks, Chardons, and Asparagus.

Artichoks. THE *Artichock* is one of the most excellent *Fruits* of the *Kitchen-Garden*, and recommended not only for its goodness, and the divers manner of *cooking* it; but also for that the *Fruit* continues in season a long time.

Of these three are two sorts, the *Violet*, and the *Green*. The *Slips* which grow by the sides of the old *Stubs*, serve for *Plants*, which you must set in very good ground, deep dunged, and dressed with two or three manures.

Planting. When the *Frosts* are entirely past, in *April* you shall plant the *Slips*, having separated them from the *Stem* with as much *root* as you can, that they may take the more easily; and if they be strong enough

nough, they will bear *Heads* the *Autumn* following.

You shall plant them four or five foot distant one from another, according to the goodness of the *Soyl*; for if it be light and sandy, you may plant them closer; if it be a strong ground, at a greater distance to give scope to the *Leaves*, which, with the *Fruit*, will come fairer, and bring forth more double ones.

They shall need no other *Culture* before *Winter*, than to be dressed and weeded sometimes.

You shall cover them in *Winter*, to preserve them from the *Frost*; and to do this, they order them after divers manners; some cutting all the *Plants* within a foot of the ground, and gathering up the rest of the *Leaves* (as they do to *blanch Succory*) think it sufficient to make it up in form of a Mole-hill, leaving out at the top, the extreams of the *Leaves*, about two fingers deep, to keep the *Plant* from suffocating; and then covering them with long dung, preserve them thus from the *Frosts*, and hinder the *Rain* from rotting them.

Others make *Trenches* twixt two *Ranges*, and cast the Earth in long Banks upon the *Plants*, covering them within two fingers

gers of the tops, as I ſhewed you above: And there be ſome which only put long dung about the *Plants*, and ſo they paſs the *Winter* very well: All theſe ſeveral faſhions are very good, and every Man abounds with his particular reaſon.

Earthing. Only, be not over-early in earthing them, leſt they grow rotten; but be ſure that the great *Froſts* do not prevent and ſurpriſe you, if you have many to govern. If you deſire to have *Fruit* in *Autumn*, you need only cut the *Stem* of ſuch as have born *Fruit* in the *Spring*, to hinder them from a ſecond *ſhoot*. And in *Autumn* theſe luſty *Stocks* will not fail of bearing very fair Heads, provided that you dreſs and dig about them well, and water them in their Neceſſity, taking away the Slips which grow to their ſides, and which draw all the Subſtance from the *Plants*.

The *Winter* ſpent, you ſhall uncover your *Artichokes*, by little and little, not at once, leaſt the cold Air ſpoil them, being yet tender, and but newly out of their warm Beds; and therefore let it be done at three times, with a four days interval each time; at the laſt whereof, you ſhall dreſs, dig about, and trim them very well, diſcharging them from moſt of their

ſmall

ſmall Slips, not leaving above three of the ſtrongeſt for each Foot for Bearers.

To procure the *Chard* of the *Artichoke* (which is that which grows from the *Roots* of old *Plants*) you ſhall make uſe of the old *Stems*, which you do not account of. For it will be fit to renew your whole *Plantation* of *Artichokes* every fifth Year, becauſe the *Plant* impoveriſhes the Earth, and produces but ſmall *Fruit*. Chard.

The firſt *Fruits* gathered, you ſhall pare the *Plant* within half a Foot of the Ground, and cut off the *Stem* as low as you can poſſible; and thus you will have luſty Slips, which grown about a yard high, you ſhall bind up with a Wreath of long Straw, but not too cloſe, and then *inviron* them with Dung to blanch them. Slips.

Thus you may leave them till the great Froſts, before you gather them, and then reſerve them for your uſe in ſome Cellar, or other place leſs cold.

But it is beſt to gather them from time to time, as you ſpend them, beginning with the largeſt, and ſparing the reſt, which will ſoon be ready, having now all the Nouriſhment of the *Plant*. Gathering.

Spanish Chardon.

The *Spanish Chardons* are not so delicate to govern, as those of the *Artichock*, nor produce the *Chards* so sweet and tender; they are to be tyed up after the same manner to make them white.

They spring of *Seeds*, and are *transplanted* in *Slips*. The Flowers of these *Chardons*, which are little *Violet coloured Beards*, being dryed in the *Air*, will serve to *turn Milk* withal, and make it *Curdle* like *Rennet*: The *Spaniard* and *Languedocians* use it for that purpose.

Asparagus.

Asparagus are to be raised of *Seeds* in a *Bed* apart, the Ground prepared before with divers *Diggings*, and well *dunged*; at the end of two years you may take up the Roots and transplant them.

To lodge them well, you must make *Trenches* four foot large, and two in depth (leaving an interval of four foot wide betwixt the *Trenches* to cast the Mould on which you take out of them) and make them very level at bottom; the Earth cast in round Banks on both sides, bestow a good Dressing upon the Bottoms of your *Trenches*, mixing the Mould with fine rich *Dung*, which you must lay very even in all Places. This done, plant your *Asparagus* by Line at three foot distance, placeing two *Roots* together: You may range the

the first at the very Edge of the *Trench*, for that when you dig up the Alleys you may in time reduce them to a foot and a half wide, casting the Earth upon the Quarters, and then cutting above a foot large on either side of your *Asparagus*, where the Earth was heaped up, your Plants will shoot innumerable *Roots* at the sides of the Alleys.

You shall plant a third *Range* in the midst, between the two which, we have named. It will be expedient to place them in Gross Squares, that the *Roots* being at a convenient Distance, may extend themselves through all the *Bed*.

Some curious Persons put *Rams-horns* at the bottom of the *Trench*, and hold for certain, that they have a kind of Sympathy with *Asparagus*, which makes them prosper the better, but I refer it to the Experienced.

They will need Dressing but three times a Year. The first, when the *Asparagus* have done growing. The second, at the beginning of *Winter*; and the last, a little before they begin to peep; at every one of these Dressings, you shall something fill, and advance your *Beds* about four Fingers high, with the Earth of your Alleys, and over all Dressing.

this, ſpread about two Fingers thick of old *Dung*.

Three years you muſt forbear to cut, that the *Plant* may be ſtrong, not ſtubbed, for otherwiſe they will prove but ſmall. And if you ſpare them yet four or five years longer, you will have them come as big as *Leeks*, after which time, you may cut unceſſantly, leaving the leaſt to bear *Seed*, and that the *Plant* may fortifie.

During theſe four Years, obſerving to give them the ſeveral Dreſſings, as I have declared, your Bed will fill, and your Paths diſcharged of their *Mould*, you may dig them up, and lay ſome rich Dung underneath.

You know that the *Plants* of *Aſparagus* ſpring up and grow perpetually, and therefore when the *Mould* of your Alleys is all ſpent upon the *Bed*, you muſt of neceſſity bring Earth to ſupply them, laying it upon the *Bed* in ſhape like the Lid of a *Trunk*, otherwiſe they will remain naked and periſh.

When you cut your *Aſparagus*, remove a little of the Earth from about them, leſt you wound the others which are ready to peep, and then cut them as low as you can conveniently, but take heed that you do not offend thoſe that lye hid, for ſo much

much will your Detriment be, and it will *ſtump* your Plant.

Such as you perceive to produce only ſmall ones, you ſhall ſpare, that they may grow bigger, permitting thoſe which ſpring up about the end of the Seaſon in every Bed, to run to *Seed*, and this will exceedingly repair the Hurt which you may have done to your Plants in reaping their *Fruit*.

SECT. III.

Of Cabbages and Lettuce of all Sorts.

THere are ſo many ſeveral ſorts of *Cabbages*, that you ſhall hardly reſolve to have them all in your *Garden*, for they would employ too great a part of your Ground, and therefore it will be beſt to make Choice of ſuch as are moſt agreeable to your Taſte, and that are the moſt delicate and eaſieſt to boil, ſince the Ground which produces them, and the Water which boils them, renders them either more or leſs excellent. Cabbage.

We have *Seed* brought us out of *Italy*, and we have ſome in *France*, thoſe of *Italy* are the *Caule Flower*, thoſe of *Rome*,

Verona and *Milan*, the *Bosse* the *long Cabbage* of *Genoa*, the *curled*, and others.

In *France* we have the ordinary *headed-Cabbage* of several sorts, and some that do not *head* at all, and therefore I think it necessary to treat here particularly of them all, as briefly as I can.

Caleflowers. I will begin with *Caleflowers* as the most precious: They bring the *Seed* to us out of *Italy*, and the *Italians* receive it from *Candia* and other *Levantine* parts; not but that we gather as good in *Italy* and *France* also, but it does not produce so large a *head*, and is subject to *degenerate* into the *bosse Cabbages* and *Navets*, and therefore it were better to furnish ones self out of the *Levant*, either to some *Friend*, or other *Correspondent* at *Rome*; the *Linnen-Drapers* and *Millaners* of *Paris*, can give you the best Directions in this Affair, which traffick in those places for *Linnen*, *Lace*, and *Gloves*.

eed. To discover the Goodness of the *Seed* (which is the newest) it ought to be a lively colour, full of Oyl, exactly round, neither shrivled, small, or dried, which are all Indications of its Age, but of a brown hue, not of a bright red, which shews that it never ripen'd kindly upon the Stalk.

owing. Being thus provided with good *Seed*, sow it as they do in *Italy* or *France*. The

Italians

Italians ſow it in Caſes and ſhallow Tubs, in the full Moon of *Auguſt*: It comes ſpeedily up, and will be very ſtrong before *Winter*. When the Froſts come, remove them into your Cellar, or *Garden*-Houſe, till the *Spring*, and that the Froſts are gone, and then tranſplant them into good Mould; thus you ſhall have white, very fair Heads, and well-conditioned, before the great Heats of *Summer* ſurprize them.

The *Italians* ſtay not ſo long, as till their Heads have attained their utmoſt growth, but pull them *up* before, and lay them in the *Cellar*, interring all their Roots and Stalks to the very head; ranging them ſide by ſide, and ſhelving, where they finiſh their Heads, and will keep a long time; whereas if they left them abroad in the ground, the Heats would cauſe them to run to ſeed.

The *French* are ſatisfied to have them by the end of *Autumn*, keeping them to eat in the Winter: Not but that (being early raiſed) they have ſome which head about *July*; but the reſt grow hard and tough, by reaſon of the extream heat, and improve nothing for want of a moiſture, producing but ſmall and trifling Heads, and moſt commonly none at all

And therefore I counsel you to sow but a few upon your first *Bed* in the *Meloniere*, thinly, sowing them in Lines four fingers asunder, and covering them with the Mould; two or three ridges shall abundantly suffice your store.

Towards the end of *April*, when your Melons are off from their Beds and transplanted, you may renew your sowing of *Cauleflowers* (as you were taught before) these will *head* in *Autumn*, and must be preserved from the *Frosts*, to be spent during the *Winter*.

Removing. You must stay before you remove them, till the Leaves are as large as the Palm of your Hand, that they may be strong. Pare away the tops of them, and earth them up to the very necks, that is, so deep that the top-Leaves appear not above three fingers out of the ground, or to be more intelligible, you shall interr them to the last and upmost *Knot*: Moreover, you must hallow little *Basins*, of about half a foot Diameter, and four fingers deep, at the foot of each Stalk, that the moisture may pass directly to the Root when you water them, it being unprofitably employed elsewhere.

Transplanting. The just distance in *transplanting*, is three foot asunder; two Ranges are sufficient

cient to each *Bed*; but be careful to keep them weeded; and dung as often as they require it, till the Leaves cover the ground, and are able to choak the Weeds that grow under them.

If you make *Pits* in the places where you remove them, and beſtow ſome good ſoil (as I deſcribed in *Melons* and *Cucumbers*) they will the better anſwer your Expectations, for they will produce much fairer Heads.

All ſorts of *Cabbages* whatever they be, must be carefully watred at firſt, for a few days after their planting, that they may take the better Root, which you ſhall then perceive, when their Leaves begin to erect, and flag no longer upon the ground. Cabbage. Watering

All kinds of *Cabbages* are to be ſown upon the *Melon-bed*, whilſt the Heat remains, that they may check, and ſpring the ſooner, ſow them therefore very thin, in travers Lines croſs your *Melon-bed*. Sowing.

In *April* you ſhall ſow freſh upon the ſame Bed, and place where your *Melons* and *Cucumbers* ſtood.

Now foraſmuch as the *Birds* are extreamly greedy to devour their *Seeds* as ſoon as they peep, becauſe they bear the *Husk* of it upon the tops of their Leaves; I Birds.

will teach you how you may preſerve them: Some ſpread a Net over the *Beds* ſuſtaining it half a foot above the ſurface: Others ſtick little Mills made of Cards (ſuch as Children in play run againſt the Wind with) and ſome make them with thin Chips of Firr (ſuch as the *Comfit-makers* Boxes are made withal) tying to a Tree or Pole ſome Feathers, or thing that continually trembles; this will extreamly affright the *Birds* in the day-time, and the *Mice* in the night; for the leaſt breath of Wind will ſet them a whirling, and prevent the Miſchief.

Worms. There breeds beſides in theſe Beds a winged *Inſect*, and *Palmer worms*, which gnaw your Seeds and Sprouts: To deſtroy theſe Enemies, you ſhould place ſome ſmall Veſſels, or Beer-glaſſes, and the like, ſinking them about three *fingers* deeper than the ſurface of the *Bed*, and filling them with Water within two fingers of the brim; and in theſe they will fall, and drown themſelves as they make their ſubterranean paſſages.

Large-ſided Cabbages. The *large-ſided Cabbages* ſhall not be ſown till *May*, becauſe they are ſo tender; and if they be ſtrong enough to be removed by the beginning of *July*, they will head. In Autumn: To my *Guſto* there is

no

no ſort of *Cabbage* comparable to them, but they are ſpeedily boiled; and are ſo delicate, that the very groſſeſt part of them melts in ones mouth. If you eat Broth made of them, faſting, with but a little Bread in it, they will gently looſen the Belly; and beſides, whatever quantity you eat, they will never offend you. Briefly, 'tis a ſort of *Cabbage* that I can never ſufficiently commend, that I may encourage you to furniſh your *Garden* with them, rather than with many of the reſt.

Of the *White-headed Cabbage*, thoſe which come out of *Flanders* are the faireſt; and of theſe, one of the *Heads* produced in a rich Mould, hath weighed above forty pounds. White Cabbage.

Thoſe of *Aubervillieres* are very free, and a delicate Meat.

There is another ſort of *Cabbage* ſtreakt with red Veins, the Stalk whereof is of a Purple colour when you plant it, and they ſeem to me the moſt natural of all the reſt; for they *pome*, cloſe to the ground, and ſhoot but few Leaves before they are headed, growing ſo extreamly cloſe, that they are almoſt flat at top.

The *Red Cabbage* ſhould likewiſe have a little place in your *Garden*, for its uſe in certain Diſeaſes. Red Cabbage.

There

Perfumed Cabbage.

There is yet another ſort of *Cabbage*, that caſt a ſtrong musky perfume, but bear ſmall heads, yet are to be prized for their excellent odour.

The pale *tender Cabbages* are not to be ſown till *Auguſt*, that they may be removed a little before the Winter, where they may grow, and furniſh you all the Winter long, and eſpecially during the greater *Froſts*, which do but often mellow, and render them excellent meat.

They plant alſo all thoſe *Italian* kinds; of which the * *Rancaliers* are moſt in eſteem, by reaſon of their perfumed reliſh.

* A long excellent Cabbage.

Planting.

To plant all thoſe ſorts of *Cabbage*, the ground deeply trenched, and well dunged beneath, you ſhall tread it out into Beds of four foot large, and within a foot of the margent, you ſhall make a ſmall Trench, four fingers in depth, and of half a foot large, angular at the bottom, like a Plough-Furrow newly turned up: In this Trench (towards the Evening of a fair Day) you ſhall make holes with a Setting-ſtick, and ſo plant your *Cabbages*, ſinking them to the neck of the very tendereſt Leaves; having before pared off their tops, place them at a convenient diſtance, according to their bigneſs and ſpreading; then

then give them diligent *waterings*; which you shall pour into these Furrows only; since it would be but superfluous to water the whole Bed.

A Man may *transplant* them confusedly in whole Quarters, especially the paler sort, for the Frosts; but it is neither so commodious as in *Beds*, for the ease of watering them, nor for the distinction of their *Species*: Be careful to take away all the dead Leaves of your *Cabbages*, as well that they may look handsomly, as to avoid the ill Scents which proceed from their Corruption, which breeds, and invites the *Vermine*, *Snails*, *Frogs* and *Toads*, and the like, which greatly endamage the *Plants*.

When their *Heads* and *Pomes* are formed, if you perceive any of them ready to run to *seed*, draw the Plant half out of the ground, or tread down the *Stem*, till the *Cabbage* inclines to one side; this will much impede its *seeding*, and you may mark those *Cabbages* to be first spent. Seed.

For the *Seeds*, reserve of your best *Cabbages*, transplanting them in some warm place, free from the Winter-winds, during the greater Frosts, and covering them with Earthen-pots, and warm Soil over the Pots: But when the Weather is mild, you may sometimes shew them the Air, and

and re-invigorate them with the *Sun*, being careful to cover them again in the Evening, leaſt the Froſt ſurprize them.

Others you ſhall preſerve in the Houſe, hanging them up by their Roots about a Fortnight, that ſo all the Water that lurks amongſt the Leaves, may drop out, which would otherwiſe rot them. That ſeaſon paſt, bury them in ground half way the Stalk, ranging them ſo near, as they may touch each other.

For thoſe which arrive to no head, you need only remove them, or leave them in the places where they ſtand, they will endure the Winter well enough, and run to *ſeed* betimes.

When the *Seed* is ripe (which you will know by the drineſs of the *Swads*, which will then open of themſelves) you ſhall gently pull up the *Plant*, drawing it by the Stalks, and lay them aſlope at the foot of your *Hedges* or *Walls* to dry, and perfect their maturity: But it will not be amiſs to faſten them with ſome ſmall Twig of an *Ozyer*, for fear the Wind fling them down, and diſperſe a great deal of the *Seeds*.

In *Auguſt* you ſhall ſow *Cabbages* to *head*, upon ſome Bed by it ſelf, there to paſs the Winter, as in a Nurſery, till the

aſon of wing.

Spring,

Spring, when you must plant them forth in the manner I have already taught; and by this means you will have *headed Cabbages* betimes, especially provided that you be careful in well ordering them.

There are several little *Animals* which gnaw and indamage *Cabbages*, as well whilst they are yet young and tender, as when they be arrived to bigger growth; as a certain *green hopping Fly*, *Snails*, *Ants*, the great *Flea*, &c. The best expedient I find to destroy these *Insects*, is, the frequent watering, which chases them away, or kills them; for during the great heats, you shall see your *Cabbages* dwindle and pine away, every day importuned by these Animals. Insects.

At the *full* of the Moon every Month, if the Weather be fair, it is good to sow you *Cabbages*, that you may prevent the disorders which these *Devourers* bring upon them; and you may do it without expence, by sowing them upon the Borders under your *Fruit-Trees*, which you must frequently dig; and besides, the waterings which you must bestow upon your young *Plants*, will wonderfully improve your *Trees*.

There

There is a curious sort of *Cabbages*, which bear many *Heads* upon the same *Stalk*, but they are not so *delicate* as the other.

When you have cut off the *Heads* of your *Cabbages*, if you will not extirpate the Trunk, they will produce small *Sets*, which the *Italians* call *Broccoly*, the *French des Broques*, and are ordinarily eaten in *Lent* in *Pease-Pottage*, and * *Intermesses* at the best Tables.

Small dishes of several things, which stand 'twixt the greater, to garnish the Table.

There are almost as many sorts of *Lettuce* as there be of *Cabbages*, and therefore I have ranged them together in the same *Chapter*.

Lettuce.

For such as harden, and grow into *Heads*, we have the *Cabbage-Lettuce*, and a sort that bears divers *Heads* upon the same *Stalk*.

The *Cockle-Lettuce*, the *Genoa*, *Roman*, and the *curled Lettuce*, which *pome* like *Succory*.

Others, that grow not so close, as a sort of *curled Lettuce*, and several other *Species*: Others which must be bound to render them white, such as the *Oak leafed*, the *Royal*, and *Roman*.

Sowing.

Lettuce may be sown all the Year long, *Winter* excepted; for from the time that you begin to sow them upon your first Bed

Bed (as I have described it in the Article of Melons) to the very end of *October*, you may raise them.

To make them *Peme*, and head like a Cabbage; you shall need only to transplant them, half a foot, or little more distant, and this you may do upon the Borders, under your Hedges, Trees, and Palisades, without employing any other Quarter of your Garden. Transplanting

During the excessive Heat of the year, it will be difficult to make them head, unless you water them plentifully, because the Season prompts them to run to Seed.

Those of *Genoa* are to be preferred before all others, by reason of their bigness; and for that they will endure the Winter above Ground, being transplanted; or you may make use of them in Pottage, and for that they furnish you with Heads from the very end of *April*.

For such as do not come to *Head* at all, you need only sow them, and as they spring to, thin them (that is *extirpate* the superfluous) that those which remain may have sufficient scope to spread: some transplant them, but it is lost labour, the *Plant* being so easily raised.

The

Roman Lettuce.

The *Lettuce-Royal* would be removed at a *Foot*, or more distance; and when you perceive that the Plants have covered all the Ground, then in some fair Day,

Heading.

and when the Morning *Dew* is vanish'd, you shall tye them in two or three several Places one above another, which you may do with any long *Straw*, or *raw Hemp*, and this, at several times, *viz.* not promiscuously, as they stand, but choosing the fairest Plants first to give room and Air to the more feeble, and by this means they will last the longer: The first being blanched, and ready before the other are fit to bind.

Blanching.

If you would *blanch* them with more expedition, you shall cover every Plant with a small earthen Pot, fashioned like a *Gold-Smiths Crucible*, and then lay some hot Soil upon them, and thus they will quickly become white.

Seeds.

Lettuce seed is very easily gathered, because the great Heats cause it to spring sooner up than one would have it, especially the earliest sown. Pull them therefore up as soon as you perceive that above half of their Flowers are past, and lay them a ripening against your Hedges, and in ten or twelve days they will be dry enough to rub out their Seed betwixt your Hands,

Hands, which being cleanſed from the *Husks* and *Ordure*, preſerve each kind by it ſelf.

SECT. IV.

Of Roots.

THE Red Beet, or *Roman Parſnep*, as the greateſt, ſhall have the Prehemi- nence in this Chapter. They ſhould be placed in excellent Ground, well ſoyl'd and trenched, that they may produce long and fair Roots, not forked; for if they do not encounter a botom to their liking, they ſpread indeed at head, but have al- ways a Hole in the middle, which being very profound, renders them rough and full of Fibers, to the Detriment of their Colour, which makes them deſpiſed. And therefore, to avoid the Expence, you do not trench your Garden, you muſt of ne- ceſſity beſtow two Diggings one upon a- nother, as I ſhall here teach you, a Dimi- nutive only of trenching. Roots, Parſnep.

Yon muſt dig a Furrow all the length of your Bed, a full foot deep, and two foot large, caſting the Earth all at one ſide, then dig another Courſe in the ſame

Trench

Trench as deep as possibly you can, without casting out the Mould: afterwards fling in excellent Dung, fat and rich, which must lye about four Fingers thick; and for this the Soyl of Cows and Sheep, newly made after Fothering-time is past, is the best; when this is done, dig a second Trench, casting the first Mould upon this Compost, and lay Dung upon that likewise; then dig the next, and cast Soyl upon that, as you did upon the first, and so continue this till you have trenched the whole Bed. Your last Furrow will be but a single depth, for which you may consider of these Expedients, and take that which best pleases you; and which will cost you least to fill; or else you may fetch the Earth which you took out of the first *Trench*, and fill it up even, letting your Level on, or leaving it void, to cast your Weeds into, where they will consume, and become good Soyl, reserving so much Earth as will serve to make the *Area* of the Bed even at every Dressing which you give it.

This manner of good Husbandry is what I would have described before in the first Section of the former Treatise, when I speak of trenching the Ground, when I promised

promiſed to ſhew how you ſhould better and improve your Garden at leſs Charge, and this I eſteem ſufficient for the raiſing of all ſorts of *Pot-herbs* and *Pulſe*.

The Winter intirely paſt, you ſhall ſow your red *Beets*, either upon Beds, making Holes with the *Setting-ſtick* fourteen or fifteen Inches aſunder, and dropping three Seeds into every Hole, or confuſedly, to be tranſplanted, thoſe which are not tranſplanted be ſubject to grow forked, but thoſe which you thus remove, grow ordinarily longer and fairer; becauſe you will be ſure to chooſe the likelieſt Plants. *Sowing.*

In removing the Plants you ſhall practiſe the ſame Rule that I ſhewed in *Cabbages*, excepting only that you cut not off the Tops. *Removing.*

A little before the Froſts you ſhall draw them out of the Ground, and lay them in the Houſe, burying their Roots in the Sand to the Neck of the Plant: and ranging them one by another ſomewhat ſhelving; and thus another Bed of Sand, and another of Beets, continuing this Order to the laſt. After this manner they will keep very freſh, ſpending them as you have occaſion, and as they and, and not draw- *Houſing.*

drawing any of them out of the midst or sides for Choice.

Seed. For the Seeds you shall reserve of the best and fairest Roots, which you shall bury as you did the rest, to replant in the Spring, in some void place near the Borders of your Fruit-hedges; because there you may stop its Growth, which the Winds would overthrow, by reason of its Over-lopping and Poize, unless it be sustained: or except that you had rather place them in some Bed, where you must support them with strong Stakes for the purpose.

The Grain ripe, pull up the Plants, and tye them to your Pole-hedge; that they may dry and ripen with the more Facility, then rub it out gently betwixt your Hands, and be sure to dry it well, to preserve it from becoming musty.

Carrots. Carrots and Parsneps are to be governed like Beets, but are much more hardy, and easily endure the Winter without prejudice, till the Spring; when they run up to Seed and are then not to be eaten: and therefore you shall draw your Provisions in the Winter, and preserve them for your spending, as you did the Beets.

There are Carrots of three Colours, yellow, white and red. The first of these is

is the most delicate, for the Pot or Intermess: If you would have those that be very tender in *May* (as the *Picards* and those of *Amiens* have them, who put them in their Pottage instead of Herbs) you must soil Ground, and prepare it by good dressing before Summer. In *August* you shall sow at the decrease of the Moon; They will spring before Winter, and when you cleanse them from Weeds, you must thin them where you find they grow confusedly, since you need not transplant them as you do your Beets. Season.

For the *Seed*, choose the very prime and longest Roots; lay them all Winter in the Cellar, and set them in the ground again at the Spring, as you do Beets, that they may run to *seed*; and in case you have any in the Ground, they will easily pass the Winter without rooting, and come to seed in their season; but it is best to draw them out, as I said, that you may cull the the best for Propagation; a Rule to be well observed in all sorts of *Plants*, if you be ambitious to have the best. Seed.

Garden *Salsifex* is of two sorts; the common is of a Violet colour, the other is yellow; this is the *Salsifex* of *Spain*, which they call *Scorsonera*, they are different as Salsifex.

well

well in Leaf as in Flower: For the *Violet* have their Leaf like the small five-rib'd *Plantine*, and those of the yellow, are much larger.

It is but very lately that we have had this *Scorsonera* in *France*; and I think my self to be one of the first: 'Tis a *Plant* abundantly more delicious than the common *Salsifex*, and has preheminence above all other *Roots*, that it does not lye in the Ground as other *Roots*, which become stringy, and endure but a Year: Leave these as long as you please in the Earth, they will daily grow bigger, and are fit to eat at all Seasons, though it yearly run up to Seed.

Dressing. 'Tis good to scrape off the Brown crusty Part of the Rinde (from whence they derive their Name *Scorsonera*) and to let them soak a while in fair Water, before you boyl them; because they cast forth a little Bitterness, which they will else retain, and that the common *Salsifex* is free of; which being simply washed, are boyled; and the Skin peeled off afterward.

Season. There are two Seasons of *Sowing*; in the *Spring*, and when the *Flower* is past; letting the Seed fly away: for the more Uniformity, they are sown in Lines upon Beds;

Beds; four Ranks on a Bed: when they blow, you must rail about your Bed with Stakes and Poles like a Pole-hedge, for fear the Wind break their Stalks, and fling them down, to the great prejudice of your *Seed*. But the common *Salsifex* does flower before the *Spanish*.

To gather the Seed, you must be sure to visit your *Salsifex*, four or five times a day, for it will vanish and fly away like the Down, or Gossemeere of *Dandelion*, and therefore you must be watchful to gather all the Beards, and taking them with the tops of your Fingers, pluck out the *Seed* (as soon as ever you perceive their Heads to grow downy) which you shall put into some earthen Pot (which must stand ready near the Bed, that you may not be troubled to carry it in and out so often) covering it with a Tyle to keep out the Rain, *&c.*

There are three sorts of Radishes. The *Horse-Radish*, the *Black Radish*, and the small ordinary eating *Radish*. Radishes.

The *Horse radish* is a gross kind of food, very common in *Limoges* amongst the poorer People, who diversly accomodate them, by boiling, frying, and eating them with Oyl, having first cut them in Slices, and soak them in Water to take Horse-Radishes.

away their Rankneſs: You may ſow them all *July* even to three times, that in caſe the firſt crops do not proſper, the other may. They affect a ſandy Ground well ſoyled, and turned up two or three times, and ſo they will come very fair; there are ſome that are as big as a two penny Loaf: You muſt draw them out of the Ground before the Froſt, and conſerve them in a warm place as you do your Turnep. For their Seed you need only leave the faireſt in the Ground, which will paſs the Winter well enough, and produce you their *Seed* in their *Seaſon*; but the moſt certain way is to tranſplant ſome of the biggeſt, as ſoon as the hard Froſts are paſt.

The *Black Raddiſh* is little worth, but they are raiſed as the ſmaller are.

Small Raddiſh. The ſmaller *Raddiſh*, or little *Rabbin*, may be ſoon at every decreaſe of the *Moon*, from the time you begin your hot *Melon bed*, to the end of *October*. They are ſeveral ways ordered: for if you deſire them very fair, tranſparent, clean and long, you muſt when you ſow your *Melons*, in ſome part of the Bed (whilſt it yet remains warm) make holes as deep as your Finger, three inches diſtant from each other. In every of theſe Holes drop in two *Raddiſh-ſeeds*, and covering them

Sowing.

them with a little Sand, leave the reſt of the Hole open; thus they will grow to the whole length of your Finger, higher than otherwiſe they would have done, and not put forth any Leaves till after they are come up above the Level of the Bed.

When your *Melons* are tranſplanted, you may ſow them upon their Bed, and in other open Ground, by even Lines.

Let the firſt ſown run to *Seed*, and gather them when you firſt perceive their Swads below to open and ſhead: then lay them to ripen and dry along your Hedges, as I inſtructed you before. The beſt *Seed* which we have comes from the Gardens about *Amiens*; where, amongſt their low Grounds, they raiſe that which is excellent. At their firſt coming up, they appear like the Wild; but after the forth, or ſixth Leaf, they grow very luſty, provided they be well watered. Seed.

There are ſeveral ſorts of *Turneps* which I ſhall not particularize; I ſhall only affirm, that the leſſer are the beſt, and moſt agreeable to the Taſte, the other being ſoft, flaſhy and inſipid. Turneps.

You may ſow them at two *Seaſons*, at Spring, and in the beginning of *Auguſt*. All the difficulty is, in taking the right time, for if the Weather prove wet, the Seaſon.

Seed will burſt, and not ſprout at all: if too dry, it will not come up, and therefore, if you perceive your firſt *Seaſon* to fail, you ſhall give them a ſecond Digging or howing, and ſow anew ſo ſoon as they come up, and have two or four Leaves, if the Weather be very dry, the Ticque or winged Worms, and the Flea will fall upon them, and devour them, and all your Pains: therefore (as I ſaid) if you ſee your firſt to have failed, you muſt begin again.

Vermine.

To be excellent, they muſt not remain above ſix Weeks in the Ground, leſt they become wormeaten, withered, ill Meat, and full of Strings.

Houſing. Houſe them in Winter in your Cellar, or ſome other Place where they may be exempt from the Froſt, and without any other trouble, ſave laying them in Heaps or Bunches.

Seed. For the Seed, reſerve the biggeſt, longeſt and brighteſt Roots, which you ſhall plant in the Ground at Spring, and draw forth again when you perceive the Pod to open, then ſet them a drying, and afterwards rub out the Seed upon a Sheet, expoſe the remainder of the day to the Sun, to exhauſt their Moiſture; then having

ing well cleanſed it, reſerve it in ſome temperate place.

We will range Parſly alſo among the Roots, though its Leaf be the moſt in eſteem, and uſed in ſeveral Diſhes, ſerving oftentimes inſtead of Pepper and Spice. Parſly.

When the Froſts are paſt, you ſhall ſow the greater and leſſer ſort of Parſly, the Pennach't and the curled, in ground deeply dug, and well ſoyl'd, that it may produce long and goodly Roots. Sow your *Seed* upon your Bed in each four Lines, the Mould made very fine, and well raked: You may ſow Leeks over them, chopping them gently in with the Rake only; when all is clear, cover the whole Bed about two Fingers thick with ſome Dung of the old Bed, as well to amend the Ground, as to preſerve the Seed from being beaten out with the Rain, your watering, and from burſting. *Season.*

Now ſince Parſly ſeed lyes a Month in the Ground before it comes up, the Leeks will have time enough to ſpring, and be ſufficiently ſtrong to be removed, and when you pull them up for this purpoſe, it will ſerve as a ſecond Dreſſing and Weeding to your Parſly; and when by this means they are grown, you may thin Dreſſing.

them where you perceive the plants come up too thick, which will very much improve them.

You may cut the Leaves whenever you have need, without the least Detriment to the Plant.

Roots. Leave the Roots in the Ground for your use, because they daily grow bigger, and that even all the Winter long; however you will do well to take as many up as you conceive you may need, least when the Earth is hard frozen, you can procure none in case of necessity.

Seed. For the Seed let one end of your Bed stand unpulled up, till it is all ripe, which you must set a drying, as you did the others.

Skerret. The Skerret comes of Seed, and of Plants; but the best and fairest of Plants; and of these are those which they bring from *Troyes* in *Champagne*, are most esteemed.

To plant them, you must in Spring, (the Ground well dug and dressed) make four small Rills on each Bed, two Fingers deep, then make Holes with the Dibber at half an inch distance, setting in every Hole two or three young slips, which you may take from the old Plants, being careful to water them at the beginning.

Draw

Draw them out of the Ground according as you ſpend them, the reſt which you leave, will grow bigger, and in their ſeaſon produce their Seed. *Spending.*

Rampions, though it be a Plant very agreeable to the Taſte, and which they have ſeveral ways of dreſſing: Yet I will not ſpend time in teaching you how to order them, ſince they grow wild in ſufficient quantity, and are not worth the trouble of raiſing. *Rampions.*

Jeruſalem Artichocks are round Roots which come all in Knots, and are eaten in Lent, like the bottoms of other Artichocks; they need no great ordering, and if they be planted in good Ground, they will flouriſh exceedingly. *Jeruſalem Artichocks*

They are raiſed of Seeds, and planted in Roots, bearing Flowers like a ſmal Heliotrope, in which there grows a world of Seed. The Phyſitians ſay that the uſe of them is prejudicial to the Health, and that they are therefore to be baniſhed from good Tables. *Seed.* *Danger.*

SECT. V.

Of all sorts of Pot-herbs.

Pot-herbs. WE will begin with the white Beet, as being the greatest of all the Pot-herbs, and of which there is more spent than of any of the rest.

Beet. The white Beet, or Beet-card (for so some will call it in imitation of the Picards, who really merit the Honour to be esteemed the best and most curious Gardiners for Herbs, before any other of all the Provinces of *France*: Be it that their Soyl and Climate produce more, or that they are more industrious. Their Herbs are a great deal more fair and large than in other places. I have seen of those amongst them that have been of eight inches Circumference, or little less, and in length proportionable to their thickness) is to be

Season. sown at Spring, when the Frosts are quite gone. You may make use of your Hedg-borders for this purpose, and when they

Transplanting. come to have six Leaves, you shall transplant then in Ground that has been deeply trenched the Autumn before, and lain mellowing all the Winter. Before you remove them soyl the Ground very well,

and then giving it another digging, turn the Dung into the bottom; then taking them out of your Nursery-beds, cut off their tops, and transplant them in quarters, two Ranges in a Bed, and a yard distant, making a small trench or line, as I shewed before, concerning removing of Cabbages which I forbear to repeat to avoid prolixity.

If you would have them abound in fair Cards, you must keep them well hou'd, weeded, and watered, when you perceive they need it.

You must not cut them when you gather, but pull them off from the Plant, drawing them a little aside, and so you shall not injure the Stalk, but rather improve those which remain; a little time will repair its loss. Gathering.

Plant not those for Cards which you shall find green, for they degenerate.

You may sow them all the Summer, that you may have for the Pot, and to farce such as are tender; also at the end of *August*, which you may let stand all the *Winter* as a Nursery, and transplant at *Spring*, which will furnish you with Leeks very early. Sowing.

Red Bete. There is a red Bete, if you desire to have of them, for Curiosity rather than for Use, because they produce but small Cards, which being boiled, lose much of their tincture, becoming pale, which renders them less agreeable to the Palat and to the Eye, than the white.

Seed. For the Seed, leave growing of the whitest and largest, without cropping any of their Leaves, which you shall support with a good stake, least its weight overthrow it, to the prejudice of the Seed, which would then rot in lieu of ripening. Two Plants are sufficient to store you amply, which you shall pull up in fair weather (when by the yellowness of the colour you shall judge it to be ripe) and lay a drying, afterwards rub out the Seeds with your Hands upon some Cloth, and cleansing it from the Husks, give it a second drying least it become musty; for being of a spongy substance, as the Red Beets are, it will continue a long time moist.

Orache. There is another sort of Beets, which is called *Orache*, very agreeable to the taste; it is excellent in Pottage, and carries it own Butter in it self: It is raised as the former is, excepting only that you may plant it nearer, and needs not transplanting, 'tis

suffi-

ſufficient that it be weeded, and hoved when there is cauſe.

There are ſeveral kinds of Garden Succories, different in Leaf and bigneſs, but reſembling in taſte, and which are to be ordered alike. *Succory.*

Sow it in the Spring upon the Borders and when it has ſix Leaves, re-plant it in rich ground, about eight inches diſtance, paring them at the tops. When they are grown ſo large as to cover the Ground, tye them up, as I inſtructed you before, where I treated of *Roman Lettuce*, not to bind them up by handfuls as they grow promiſcuouſly, but the ſtrongeſt and forwardeſt at firſt, letting the other fortifie. I remit you thither to avoid repetition. It is in the ſecond Section, Art. Lettuce, where you may alſo find the manner of whiting it under earthen-Pots. *Season.*

There is yet another faſhion of Blanching it. In the great heats, when inſtead of heading, you perceive it would run to ſeed, hollow the Earth at one ſide of the Plant, and couch it down without violating any of the Leaves, and ſo cover it, leaving out only the tops and extremity of the Leaves, and thus it will become white in a little time, and be hindred from running to ſeed. *Blanching.*

Thoſe

Thoſe who are very curious, bind the Leaves gently before they interr them, to keep out the Grit from entring between them, which is very troubleſome to waſh out, when you would dreſs it.

Remember to couch them all at one ſide, one upon another, as they grew being planted, beginning with that which is neareſt the end of the Bed, and continuing to lay them the ſecond upon the firſt, and ſo on till you have finiſh'd all the ranges.

I find likewiſe two other manners of Blanching them for the Winter: The firſt is at the firſt Froſts, that you ſet them after the ordinary way; and then at the end of eight or ten days, pluck them up, couch them in the Bed where you raiſed them from Seeds, making a ſmall Trench croſs the Bed, the height of your Plant, which will be about eight inches, beginning at one end. In this you ſhall range your Plants ſide by ſide, ſo as they may gently touch, and a little ſhelving; this done, cover them with ſmall rotten Dung, of the ſame Bed: Then make another Furrow for a ſecond range, in which order lay your Plants as before, continuing this order till you have finiſh'd; and laſt of all, cover the whole Bed four fingers thick, with hot ſoil, freſh drawn out

of

of the Stable; and in a ſhort time they will be blanched. If you will afterwards cover the Bed with ſome Mats placed aſlant, like the ridge of a Houſe, to preſerve them from the Rain, they will laſt a very long time without rotting. When you would have any of them for uſe, begin at the laſt which you buried, and, taking them as they come, draw them out of the range, and break off what you find rotten upon the place, or that which has contracted any blackneſs from the Dung, before you put it into your Basket of the Kitchen.

A ſecond manner of preſerving it, is, enter it as before, in Furrows of Sand in the Cellar, placing the root upmoſt, leaſt the Sand run in between the Leaves, and you find it in the Diſh when they ſerve it. You need not here beſtow any Dung upon them, it is ſufficient that the Sand cover the Plant four fingers high, and when you take it out for uſe, before you dreſs it, ſhake it well, the Root upmoſt, that all the Sand may fall out from the Leaves. Take them likewiſe as they happen to lie in the Ranges. *Houſing.*

There is a kind of Succory, which hardens of it ſelf without binding, which is a ſmall

ſmall ſort, but very much prized for its excellence.

Seed. For the Seed, leave of the faireſt Plants growing, and particularly ſuch as you perceive would whiten of themſelves, and head, without tying. Let it well mature, though it a little over-ripen; ſince it is not ſubject to ſcatter and fall out, as many others are. On the contrary, when being exceedingly dried, you ſhall lay it upon the Barn-floor, you ſhall have much ado to fetch out the Seeds from the Heads, though you thraſh it with a Flail.

Endive. Of Endive or wild Succory, ſome of it bears a blew Flower, others a white, it is to be governed like the Garden, but with leſs difficulty; for you need only ſow it in a ſmall Rill, weeding, houing, and thinning it in due ſeaſon.

Blanching. To blanch it, cover it only with reaſonable warm dung, and drawing it out at the firſt appearance of Froſt, keep it under Sand in your Cellar, as you do other roots; but firſt it ought to be almoſt white of it ſelf. The root is very much eſteemed, which has made me dubious whether I ſhould not have placed it amongſt them; but I concluded it moſt properly reſerved with the curled Succory,

in

in respect of their conformity, as well in growing, as in producing its Seeds.

Of Sorrel we have very many kinds, the Great, the Lazy, &c. forasmuch as one Leaf is sufficient for Pottage, being so prodigiously large, that they have some Leaves seven inches broad, and fifteen or eighteen long: It is a sort which has been transported out of the *Low-Countries*, and I have had of the first. *Sorrel.*

A second kind is another large *Sorrel*, resembling *Patience*.

A third produces no Seed, but is propagated from the small side-Leaves, which it shoots when it begins to spread in the ground.

A fourth is the small Sorrel which we have had so long in use.

A fifth is the round-leaved Sorrel, large and small, which also does not seed, but is to be raised of the little strings with which it over-spreads the Ground, and by little Tendrels which grow about the Plant, and which you may take up in Tufts to furnish your Beds withal.

A sixth is the *wild Sorrel*, frequently found upon the Up-lands, and therefore not worth the pains to plant in Gardens.

Lastly,

Lastly, there is a seventh sort, which bears a small triangular Leaf, called *Alleluja*; It is very delicate and agreeable, by reason of its *acidity*, like the other Sorrel for taste, but excellent in Portage, Farces, and Sallades, as being endowed with the same Qualities and Relish of the other Sorrel.

Sowing. You may sow all those sorts, which produce seed, after the Frosts, in narrow Rills, four in a Bed, but be diligent to weed it, least it be over-grown; when it is a little strong, thin it a little, that it may the better prosper; and if you please you may furnish other Beds with what you take away. *Transplanting.* But it is the best way if you would transplant it, to gather of the strongest, and at the beginning of Autumn or Spring, make Borders apart: They do well either way, continue long in perfection, even till ten or twelve years; but then it will be fit to remove it, because the Ground will be weary of being always burthened with the same Plant, and delights in diversity; besides, the Roots crowding and pressing one another, cannot find sufficient substance to nourish and entertain them.

Dressing. They must be dug at least thrice a year, which should be at the entry of the hard Frosts,

Frosts, you must shake some Melon-bed Dung upon them; the soil of Poultry is excellent, and makes it wonderfully flourish.

At this second digging, you shall extirpate whatever you find grow scattering out of range by the shedding of seed, and gueld them also about, cutting off all the leaves and stalks near the Ground, before you cover them with the Dung.

The Seed is easily gathered from such as bear it, for it runs up at Midsummer; and when you see it ripe, cut off the stalks close to the ground; afterwards being dried, it soon quits the *Pouches*, cleanse it well, and preserve it for use. *Seed.*

Patience must be ordered like *Sorrel*; the Plant is not so delicious to the Palate; however one would have a Bed of it, that your Garden may be compleat. *Patience.*

The Vertues of *Borrage* recommends it to your Garden, though it impair the colour of your Pottage, darkning it a little: the *Flowers* of it are very agreeable service, to garnish the Meat, Pottage, Sallades, and other Dishes, since by reason of their sweetness, they may be eaten without any disgust. *Borrage.*

It is to be sown in the Spring, like other Herbs, and may be left in the ground; *Sowing.*

their

their hardy Roots ſupporting the hardeſt Froſt, ſprouting afreſh in the Spring: The *Gardiners* of *Paris* pull up the whole *Plant*, and ſow it many times in the year, to have it always tender.

For the ordering of it, it is ſufficient that it be gently houed and weeded.

Seed. For the Seed, let the faireſt *Plants* run, and when they are full ripe on the *ſtalk*, gather and ſave it.

Bugloſs. *Bugloſs* is to be govern'd like *Burrage*, and therefore I will ſpend no more time upon it.

Chervil. *Chervil*, beſides what I told you before that you ſhould ſow it upon the Beds to compoſe ſmaller *Sallades* at the end of *Winter*; it will be good to ſow new from Month to Month (though it be but little) that you might ſtill have it freſh and more tender, than that which is old ſown. The Borders of your Wall-fruit and Hedges may ſerve for this effect, foraſmuch as it cannot prejudice your Trees, being ſo ſmall, and requiring ſo little ſubſtance for its growth, and the ſmall time of its ſojourn in a place.

You ſhall let one end of your *Bed* run to grain, which will amply ſuffice to furniſh you; let it ripen well upon the ſtalk, then

then pull it up, or cut it, and dry it perfectly, before you reserve it.

There is another sort of *Spanish Chervill*, which is called *Myrris Odorata*, whose Leaf much resembles *Hemlock*, but very agreeable to the taste, having a perfume like the green *Anis*, and much pleasanter, being a little chewed.

At the Spring, when it makes a shoot from its old stalk, they cover it with small Dung, and then with hot Soil over to choak it, that it may be fit for Sallades; it is infinitely to be preferred before *Allisanders*, or the *Sceleri* of *Italy*.

You shall sow it in Spring, in some place by it self, and till it become up, do nothing to it, besides cleansing it of *Weeds* as they spring up, it being sometimes a whole year under ground. *Sowing.*

The seed you shall gather in its season, and order it as you do the rest.

Allisanders are to be ordered as I now shewed you in *Spanish Chervill*, only the Seed of it does not lie so long hid, and that it is not to be eaten, till it be buried under the Dung, or covered with Pots like Succory. *Allisanders.*

Italian Sceleri shall be treated after the same manner; the shoot or stalk is that *Sceleri.*

which

which is the most excellent in the *Plant*, because it is so delicate and tender.

Sowing. These three last Plants, are not to be sown every year, but preserve themselves in the ground during Winter, without prejudice.

Purslain. Of *Purslains* I find four sorts, the green, the white, and the golden, lately brought us from the *Islands* of St. *Christopher*, which is the most delicate of all the rest; and lastly, the small wild *Purslain*, which the Ground spontaneously produces, and is therefore least esteemed.

Sowing. It is to be sown at Spring upon the Bed, and all Summer long, to have always that which is tender; but first, you must dig the Earth well, and throughly dress it; sprinkle your Seed as thin as you can, which is the more difficult to do, because the Grain is so exceeding small; and when it is sown, you shall cover it no otherwise, than by clapping the *Bed* with the back of your *Spade*; this done, water it immediately, that you make no holes in the Bed, thus it will come speedily, provided that you ply it with refreshments at the beginning.

Transplanting. To be Master of excellent *Seed*, you must transplant it, and thus you will produce goodly *Stalks* to pickle, and serve

to

to put in your Winter-Sallades, and in Pottage.

You ſhall perceive the Grain to be ripe, when it looks very black, and then you ſhall pull up the *Plant*, and lay it upon a ſheet to wither and dry in the Sun; but at night carry it in the ſame ſheet into the Houſe, and the next day expoſe it again, continuing ſo to do till it be all perfectly ripe; then rub it betwixt your hands, and pour it into another ſheet to dry throughly, before you box it up. You ſhall ſet your Plants a drying again for ſome days after, and they will furniſh you with more *Seed*, which could not be gotten out the firſt time. *Seeds.*

You ſhall find that new *Seed* is nothing ſo good to ſow, as that which is two, three, or four years old.

Of *Spinach* there are three ſorts; the large, which has not the Leaf ſo pointed and prickly as the ſmaller, and the pale, which makes up the third. *Spinach.*

It would be ſown in the beginning of *Autumn*, that it may gather ſome ſtrength before *Winter*: If you perceive that it ſprings too faſt, you may cut for Pottage, and to make Tarts, it will be a great deal tenderer than in *Lent*, when it is chiefly eaten. Sowing.

The

Season. The Manner of Sowing of it is on *Beds*, in ſmall *Rills*, four Lines in a *Bed*. When it is up, keep it neatly *weeded*, and extirpate all ſuch ſtraggling *Plants* as you ſhall find out of their *Files*.

Seed. Reſerve a Corner of your *Bed* for the *Seed*, cutting off all the reſt as you have occaſion. At *Lent*, pull up the *Plant* quite for the Uſe of the *Kitchin*, cutting away only the *Roots*.

The *Seeds* are of two Sorts, the *prickly*, and the *ſmooth* and *round*, which produces the *pale* coloured, and moſt delicate.

SECT. VI.

Of Beans, Peas, and other Pulſe.

Beans. THere are three ſorts of great Beans. Thoſe which we call at *Paris* Marſh-Beans, which grow very large, flat, and of a pale Colour: Of others there are many leſſer Kinds like the firſt, but a little rounder. And ſome there are leſs yet than theſe, and wholly different from the firſt, being almoſt exactly round, of a gray, or a little reddiſh Colour. And theſe are ſuch as they give to Horſes, and which they grind for divers purpoſes.

I ſhall

I ſhall here only treat how the great ones are to be ordered, leaving the ſmall as of ſmall conſequence, and ſhall ſhew you how different Mens Opinions are for the time and manner of ſowing them.

Some ſow them about *Advent*, and hold that they ſhall have of the firſt ready to eat: Others ſtay till *Candlemas*, and ſome will have the *Froſts* firſt paſt, every Man hath his particular Reaſon, becauſe ſay they, the Flea devours their Tops when they are in *Flower*. For my own particular (who always love to be ſure) I ſtay till after the *Froſts* are paſt, and I build my Reaſon upon this; that the Seaſon is all in all; not that I would diſſwade any from ſowing in *Advent*, or in *February*, but I would adviſe you to be ſparing, and to reſerve the greateſt quantity for the Spring, ſince it being neceſſary to ſow them in the beſt Ground, and the loweſt you have, it would be ſcarce fit to dig at thoſe two Seaſons, being more retentive of Water, than the lighter Grounds. *Sowing.*

Before you ſow them, make choice of the moſt healthy and beſt conditioned; then ſteep them a day or two in Water, wherein *Dung* has been inbibed, this will cauſe them to flouriſh exceedingly, and advance their Growth above ten or twelve *Choice.*

Days,

Days, and beſides, they will not remain ſo long in the Earth before they come up, will greatly prevent the danger of *Worms*, and, being throughly ſoaked in the foreſaid Liquor, will participate of its good Quality, which is to make them produce great abundance.

Ground. For their Sowing, the Ground ought to be dug and prepared before Winter, and cleanſed of Weeds, then with the *Hove* make a *Furrow*, upon the ſide whereof (and not at the bottom) drop your Beans a little above half a foot aſunder; then open another Trench, and with the Earth which comes out of that, cover your firſt, then a third, placing your Beans as on the firſt, and ſo continuing every ſecond *Furrow* to drop the Beans: be careful to make your Trenches as direct as you can, that you may the better *hoe*, *weed*, and *crop* them, without breaking their *Stalks* when you paſs between them.

There are others, who after they have well dug and dreſſed their Ground, tread it out into Quarters, and plant their Beans with a *Dibber*; but I moſt of all affect the firſt, becauſe it makes the Ground looſer about them.

Whilſt

Whilſt they are growing, and that the Weeds are ready to choke them, you ſhall *hove* and cleanſe them carefully, without doing them any harm; and when they are pretty ſtrong, you ſhall obſerve that the Flies and Gnats will even cover the tops of their *Spindles*, lighting upon the tendereſt part of them, which with your Knife you may crop off, and ſo carry away both the *Tops* and the *Inſects*, caſting your Cutting into a *Basket*, and afterward burn them, or bury them in your Dunghil-pit, or in ſome other place, diſtant from your Beans, leſt they return back again. *Hoving.*

Some of theſe *Beds* you muſt deſtine to be eaten young and green, and not gather the *Pods* amongſt the whole *Crop*; and when you have quite plundered a *Plant*, cut the *Stalk* cloſe to the Ground, that it may ſhoot up another, which will produce its Fruit in the latter Seaſon. *Gathering.*

For *Seed*, let them dry upon the *Stalks*, till both the *Pods* and they are grown black; then in the Heat of the Day, pull them up, and thraſh them out gently with a Flail, *fanning* them out at your leiſure. *Seed.*

Burn not the *Hame* which they afford, though it makes excellent *Aſhes*, but caſt it amongſt your Soyl, and let it rot there, *Hame.*

for it will greatly improve it: nay, if you would make your Ground exceeding rich, ſow Beans in it, and when they begin to loſe their Bloſſoms, dig them in all together, *Earth* and *Beans*, without minding your Loſs, for this ſort of Soyl is a wonderful improvement of your Land.

There are a great kind of Beans, which are of a red brown Colour; but they are nothing ſo delicious as the Pale.

Haricots. The ſmall *Haricot*, or *Kidney-beans*, are of two ſorts, *white* and *coloured*; amongſt which, there are alſo ſome *white*, but they are leſs, and rounder than the great white ones.

Sowing. To commence with the great, you ſhall ſow them, in ſome *Bed* apart, four Ranges in a *Bed*, that you may the more commodiouſly *ſtick* them, than if they were ſown confuſedly; ſome of theſe alſo you ſhall deſtine to be eaten *green*, leaving the reſt till they are dryer, and for *Seed*. When you gather them, be careful not to break their Stalks, that they may bear till it be withered to the very Root.

Painted Beans. The painted, and the coloured Beans, which are a leſſer ſort, are commonly ſown in the open Ground, newly dug and raked over, without any further care, than

than what you take of ſuch Seeds as are ſown abroad in the *Fields*, unleſs it be, that, eight or ten days after they are come up, you *houe* them a little, and then touch them no more till they ſhoot forth their Strings (which is about the beginning of *July*) which you muſt cut off, that the *Pods* may the better proſper, which are below the Stalks, and to prevent, that in catching one another (by over-branching) they be not thrown down, and ſo periſh thoſe which grow beneath, inſtead of ripening them.

Soyl. This kind of *Bean* doth not require ſo ſtrong a Mould as the *Marſh-Beans* do, but rather a ſandy.

Sowing. They would be ſown at the beginning of *May*, and pulled up as the Plants dry, thraſhing them forth as I ſpake before of *Marſh-beans*: But if you gather them greener, you will be much troubled to find a convenient Place to dry them, they being ſo cumberſome, if you have plenty.

White ſtreaked Beans. As for the White, which are riced, ſeeing they clime to the very top of the Boughs, and continue long bearing, you ſhall do well to gather theſe *Pods* which you find dry, ſince they do not ripen together; and to prevent two Inconveni-

ences, the first whereof is, that being past their Maturity, the Pod will open of it self in the heat of the Day, and so lose out their Beans, and the second, that in case there fall any considerable Rains, the Skin of the *Pods* being over-soaked, will cleave to the *Beans* with a certain inseparable Glue which it produces, endamaging the *Beans* by a musty Finnow, which bespots them, and makes them very ill-favoured to the Sight, and worse to the Taste; and besides, you will be constrained to shail them out by hand, to the great loss of time.

You should separate and draw out all such as you find Black, mixed with Black and White, forasmuch as they also become Black, and in boyling, darken and tinge the Liquor.

Red Beans. But the *Red* are to be esteemed above all the rest, because of their Delicateness, much surpassing the White, though they are most accounted of at *Paris*.

Pease. Of *Pease* there are found several *Species* very much different, *viz.* The *Hot-spurs*, or *Hasties*, the *Dwarf*, the great *white Pease*, the *Black-ey'd Pease*, great and small *Green*, the *Crown'd Pease*; and those without Skins of two sorts, the *Chiches*, with, and without Skins, *Monthly Pease*, the *Grey Pease*, and the *Lupines*.

Of

Of all which, I think it not amiss to particularise in brief, their Manner of ordering, though there be no great Difficulty in the Plant, yet for your better Instruction.

There are three Manners of sowing *Peas*. In *Beds* or *Quarters*, making four or five Ranges in each, according to the Kinds which you will sow: In Heaps or Clusters, and in Confusion. *Sowing.*

Hot-spurs and *Hasties*, would be sown from *Candlemas*, or a little after the great *Frost*. *Hot-spurs.*

Sandy Ground is that which they most delight in to come early; and if the Place be something high, and lye exposed to the *South Sun*, it will exceedingly advance them, of which we have the Experience about *Charenton*, and St. *Maur* near *Paris*, from whence we have them very early, and all the Secret is in often Houing them, which doth wonderfully advance them. *Soyl.*

If you sow them in *Furrows* and Lines, you will find it very commodious when you come to dress them, because you will find Room enough to stand, and come at them between the *Files*, without indamaging the *Shoots*, and when they are grown, to range them one upon another; *Sowing.*

for the more convenient Houing them, which ſhould be often reiterated, and ſhall gather the *Cods* with more Eaſe when they are ripe, without hurting the Plants.

Setting. If you ſow them in Heaps, plant them with the *Setting-ſtick*, or *Dibber*, a full foot diſtance, and put ſix or eight *Peas* in every Hole, they will come up and grow without cumbering the Ground, if you have the Leiſure to hove and dreſs them ſufficiently.

As for thoſe which you ſow confuſedly upon the Ground newly dug, or in Furrows after the Plough, they will not require ſo much Attendance, becauſe they ſpread and diſplay themſelves on both ſides, and cannot be hou'd above once, without great hazard of ſpoiling many of them with your Feet.

Great Peas. All ſorts of great *Peas* (as the *White*, *Green*, *Crown'd*, thoſe without *Skin*, and the *Ciches*) would be ſown in *Quarters* and ſmall *Rills*, four *Ranges* in a *Bed*, for the *Buſhing.* more commodious buſhing them, in two *Ranks*, every *Rank* ſerving to ſupport two of *Peas*, and the greater kind your *Peas* are of the ſtronger and higher muſt your Buſhes be, becauſe they climb to the very top, producing *Cods* at every Joynt; eſpecially,

eſpecially, the greater kind of thoſe without *Skins*, whoſe *Cods* grow eared, and are very weighty, ſhooting their Branches at every joynt from the foot, every of which doth oftentimes bear as many *Cods* as the *Maſter-ſtalk* of the other. This is a ſort of *Peas* which you ought much to eſteem for its deliciouſneſs, and they may be eaten *green* with as much Pleaſure as *Radiſhes*. Theſe are called *Holland-peas*, and were not long ſince a great Rarity.

If you would have very fair *Peas*, you *Mould.* muſt ſow them in rich Mould, and *geld* them when they are grown about four foot high; but the Miſchief is, that being ſown in a ſtrong Ground, they do not boyl ſo well as thoſe which are produced in a light *Sandy*, which is the only proper Ground which they require to be rightly conditioned.

You muſt not ſet your Quarter of *Peas* *Diſtance.* ſo buſhed, as that they may intertwine, and intangle each other; but leave a void *Bed* betwixt two, to give Air to your Plands, leſt otherwiſe they ſuffocate, and rot at the bottom.

You may employ theſe interpoſed *Beds*, *Beds.* by ſowing any other ſort of *Roots* heretofore deſcribed, and which will wonderfully thrive, by reaſon of the Refreſhment

which they will receive from the ſhade of the higher *Peas.*

Grey-peas. You ſhall alſo ſet apart ſome particular *Beds* to be eaten *green*, and cauſe the *Cods* to be gathered by ſome careful Perſon, who may have the patience to take them off handſomly, or elſe cut them from their Stalks, without injuring them, that thus ſtripping the Plant of all it affords, they may the longer continue.

Small Peas. For the ſmaller ſort of *Peas* (as the *White*, *Green*, *Grey*, *Haſties*, *Dwarf*, and *black eyd*) you may ſow them after the *Plough* in the open Field; for ſince they do not branch much, they never choak.

Sowing. They may be ſown in two Faſhions, either in Ground newly dug, and which has one Dreſſing before Winter; or under *Furrow*, that is to ſay, by ſowing them upon the Field, before you *Plough*, and then in making the *Furrows*, the *Peas* in and are covered with Earth by the *Culter.*

Pigeons. This kind of Husbandry is practiſed for two Reſpects, the one, to lodge them cloſely when the Earth is too light, and the other, to perſever them from the *Pigeons*, for thoſe which are only *harrowed* in upon the *Superficies*, they ſcrape out like

like *Poultry*, and ſo devour the greateſt part of your *Seed*.

Hoeing. There is alſo another Method of ſowing *Peas*, in uſe among thoſe of *Picardy*: They have a kind of flat *Houe*, like thoſe which the *Vignerons* uſe about *Paris*, where the *Vines* grow in a pale moiſt Soil, or in a Sandy: This Inſtrument is very like the *Hoe's*, when they have done with them, being too much worn at the ſides, theſe they round to a Point in the middle, or to make it more intelligible, they do very much reſemble the *Culter of a Plough*, and uſe it after the ſame Faſhion as they plough the *Furrows*, that is, without Ridges or Paths, ſave only upon the Lands where it is divided betwixt Neighbour and Neighbour.

With theſe, upon newly dug Ground, cleanſed of *Weeds*, and well dreſs'd, they make a *Rill* or *Trench*, going backward, and drawing the Earth which ſeparates it ſelf on both ſides: And in theſe *Furrows* they ſow their *Peas* at a reaſonable diſtance, and then beginning a ſecond Rill, the Houe covers that which was ſown before: And ſo the third the ſecond, till they have finiſh'd the whole Plot. This manner of *Husbandry* is very expedite, and commodious for their cleanſing, without danger

of treading upon them when they are grown. In this manner they ſow likewiſe all ſorts of *Beans*, *Radiſhes*, *Sorrel*, *Leaks*, and divers other *Herbs*, ſome deeper than other, according to the Nature and Strength of the Seed.

Monthly Peas. *Monthly-peas* (ſo called becauſe they laſt almoſt the whole Year, continually flouriſhing) muſt be ſown in ſome Place of your *Garden*, well defended from the cold Winds, that you may have Fruit betimes.

Cutting. They need no other Curioſity about ordering, than other *Peas*, only that they would be ſpeedily cut, being *green*, leaving none of them to dry; and as you perceive that any thing ſprings from them, of which you have an hope it ſhould produce *Cods*, to cut it off.

Watering. You muſt have a great care to water them, eſpecially during *Auguſt*, and to ſhelter them with Pannels of *Reeds*, or *Mattraſſes* during the exceſſive *Heats*, to preſerve them from the ſcorching *Sun*.

Lupines. *Lupines*, or *Taulpine* (ſo called, becauſe the Mole flies the Place where they are ſown) are a flat kind of *Pea*, round like a bruiſed Piſtol-bullet. In the Galleys they call them *Slave-peas*, becauſe they are their chief Suſtenances. They are bitter

Slave-peas.

of

of Taſte, and muſt be a long time ſoaked before they be boyled. They proceed from Pods faſtned to the *Stalks* like Beans, and are very full. In *Spain* they ſow whole Fields of them for their Cattel.

They muſt be ſown in Furrows four Fingers diſtant, and four Files in a Bed, and will proſper well enough in ordinary Ground. *Sowing.*

Lentils ſhould be ſown at the ſame *Seaſon* as *Peas*, in Ground newly dug, but if it were prepared the *Winter* before, they will be a great deal fairer. They affect *Sandy Mould*, and are to be gathered being ripe, and may be bound in *Swaths*: Thus you may leave them in the Barns as long as you pleaſe unthraſh'd, becauſe they are not ſo obnoxious to the Mice, nor to be worm-eaten, as other *Peas*, which are continually gnawn as long as they remain in their Cods, and therefore they muſt be thraſhed out as ſoon as poſſible you can, for which reaſon, ſome bringing them out of the Field in a fair day, thraſh them in the very Street, upon ſome ſpacious place expoſed to the *Sun*, which does much contribute to their looſning; for there is a great deal of trouble in *Hoſing* them, and beſides they will *Sweat* (as many other Grains do) and ſoften their Cods, which makes *Lentils.* *Mould.* *Thraſhing*

Housing. makes them difficult to beat out: Notwithstanding, you may *House* the *Grey Peas*, to give your *Horses* in the *Hame*, which will whet their Appetite, and much restore them if they be fallen in their Flesh.

SECT. VII.

Of Onions, Garlick, Chibols, Leeks, Oliferous Plants, and other Conveniences of a Garden, not comprehended in the precedent Chapter.

Onions. ONions are of three Colours, the *white*, the *pale*, and the *Purple Red*: I say of three Colours, for I do not conceive them to be of three different *Species*, because they are so alike in Taste; but I refer their Qualities to the Judgment of the *Botanists*.

Sowing. Besides your sowing of *Onions* with *Parsly*, as I shewed you before, you shall sow others upon a Bed apart, and when they are grown as big as a Hens Quill, you may transplant them in Lines with a *Dobber*, that you may have them very fair.

If

If you leave any upon the *Bed* where you ſowed them, they will diminiſh, and riſe out of the Ground at the ſeaſon, ſooner than that which you removed.

During the great heat of *Summer*, it would run to ſeed, which you muſt prevent by treading upon the ſpindle, which will ſtop its career, and make the *Onion* the fairer. *Seeding.*

When you find them out of the ground, and that the Leaf is become very dry, as it uſes to be in *Auguſt*; then you ſhall take them quite out of the Earth, ſearching with your *Spade* for every ſmall head, letting them dry upon the Bed, and afterward lay them up in ſome temperate place, and an Air rather dry than moiſt. *Drying.* *Houſing.*

For the Seed, you ſhall chooſe the faireſt and biggeſt that you reſerved, and when the Froſts are paſt, plant them in ground very well toiled, and clear from ſtones, which is in the Mould they beſt affect: For this you may make uſe of the *Houle*, rilling the *Bed* where you would ſet them; not long-ways, but athwart, and deep enough, then lay them in the bottom of the Rills, half a foot diſtant, and cover them by drawing the ſecond trench, and thus a third and a fourth, continuing the order till your *Bed* be finiſhed. *Seed.*

When

When it is in seed, 'tis very subject to be overthrown by the Wind, by reason of its weight, and the weakness of the spindle, which being easily bent or broken, falls with the Head to the ground, which rots the *Seed* instead of ripening it; and therefore to remedy this, you shall rail the *Bed* about (as I directed you concerning *Salsifex*) or else *stake* them from space to space, which you shall tye them up, by four or five spindles together, binding them gently to the props, if it be possible without breaking them.

The *stalks* dry, and the *head* discovering the *seed*, gives testimony of its maturity, and therefore you shall draw them up, and having cut off all their spindles, you shall lay the *Heads* a drying upon some Cloth, separating that which falls out of it fall upon the Cloth, as the best conditioned; afterwards, when it all is perfectly dry, rub the *Heads* in your Hands, getting out as much as you can with patience and much drying.

If you do not immediately rub it out, bind up the *Heads* in bunches, and hang them up in your House, because they will both keep, and augment in goodness, taking them only as you have occasion.

There

There is so great deceit in buying this *Seed*, that I would advise you to use none, but what is of your own growth, unless you have some intimate Friend that will lend you that which is excellent, to renew your store; for some Merchants sell it old, and so it can never prosper, or else they scald it to make it swell. To discover that which is good, put a little into a Porrenger of Water, and let it infuse upon the hot Embers; and if it be good, it will begin to *check* and *speer*; if it do not, its worth nothing.

Chibols of all sorts, from the greatest to the *English Cives*, are to be planted in *Cloves*, four or five together, to make a *tuft*, in distance according to their bigness, they requiring no other care, than to be *weeded* and *cleansed*, and, if you will, a little *danged* before the *Winter*. Thus you may let them continue in their *Bed* as long as you please, the *Plant* continually improving by *Off-sets* which it will produce in abundance. *Chibols.*

However it will be good at every three or four years end, to take it up, and plant it in another place, forasmuch as the Ground is weary of bearing perpetually but one sort, and loses that Quality which is most proper to the *Plant*, rendring it languid *Transplanting.*

languid and weak, if it dwell on it too long.

Garlick. *Garlick* is to be ordered like *Onions*; the best season is to plant it at the end of *February*. The time of bruising it, to make the spindles knot, is about St. *Peters* in *June*, and to pull it out of the Ground at St. *Peters* in *August*, according to the old *Gardiners Adage*:

Planting.

Sow at St. Peters *the first crop:*
Your Garlick at St. Peters *stop;*
And at St. Peters *take it up.*

Pulling. When you have amassed them together, you shall let them dry in *Heads* upon the *Bed*, and then in the cool of the morning, bind them up with their own Leaves by Dozens, and there let them pass the Day in the hot Sun, before you carry them in, hanging it to the Beams of the *Ceiling* to keep it dry.

Housing.

Eschalots. *Eschalots* (or, *as the French call them*, Appetites, *being a species 'twixt an Onion and Garlick, and add a rare relish to a sawce, neither so rank as the one, nor so flat as the other*) are to be ordered like *Chibols*, planting the little *Cloves*, to make them greater; and in the Month of *August*, you shall pull as many of them out of the ground, as you

Planting.

desire

desire to reserve, and hang them up as you did the *Garlick*.

Leeks are to be planted like *Onions*, and transplanted in Files with the *Dibber*, as deep as may be, that you may have a great deal of white stalk; nor should you fill the Trench, till a little after; and that they be well grown, this will augment their *Blanching*. But besides this, there is another way, and that is when they have done growing, to lay them in the Rill one upon another, leaving only the very extremities of their Leaves out of Ground, and thus what is covered will become white, and this does much lengthen the *Plant*, one such *Leek* being as good as two others. *Leeks.* *Blanching.*

For the *Seed*, reserve of the fairest, and longest to *transplant* in the *Spring*; and when they are run up, environ them with supporters and Palisades, as they do Onions to preserve their Heads from falling to the Ground. *Seeds.*

When they are ripe, cut them off dry, and reserve them in bunches, or otherwise, as you did the Onions.

Sweet and *odoriferant Herbs*, and what other you ought principally to furnish your *Garden* withal, are such as are proper for Salads, and for the service of the *Kitchen*, omitting *Herbs odoriferant.*

omitting the reſt at your own pleaſure, ſuch as are *Gallingale*, *Baſil*, *Lavander*, *Southernwood*, *Hyſſop*, *Caſſidony*; *Baulm*, *Camomile*, *Rhue*, and others. We will here diſcourſe of ſuch only as you ought of neceſſity be provided of.

Salad. For *Salads*, *Balm*, *Tarragon*, *Sampire*, *Garden-Creſſes*, *Corn-Salad*, *Pimpinel*, *Tripe-Madam*, are ſuch as we do ordinarily uſe, together with thoſe which I have deſcribed in the foregoing *Sections*, that Salad being moſt agreeable, which is compoſed with the greateſt variety of Herbs.

Some of theſe Herbs are to be ſown, and and others to be planted in Roots; and though they all for the moſt part bear ſeed, yet none ſo effectually as the rooted Plants.

Corn-Salad Pimpine, Creſſes. Thoſe which you are to ſow, are the *Corn Salad*, *Pimpinel*, and *Creſſes*, the beſt are to be planted in Roots; all of them paſs the Winter in the Ground without prejudice. And you may leave them as long as you pleaſe in the Beds where you ſowed and planted them, without any farther trouble than to weed them, and now and then dig up, and cleanſe the paths, leaſt the weeds overcome them.

The

The reſt which you gather for the *Kitchen*, are *Thyme*, *Savory*, *Marjoram* and *Sage*, of both ſorts, and *Roſemary*; all which Plants are eaſie to be raiſed, and ſufficiently furniſh you.

We will not omit *Licoris*, to gratifie ſuch as make uſe of it in their *Ptiſans*; but if you plant it in your Garden, place it in ſome quarter where it may not prejudice it, for if it like the ground, it will ſtring, and go a great deal deeper than the very *Couch* or *Dog-graſs*, and put you to a world of Difficulty to come at it, in caſe you ſhould reſolve to extirpate it entirely. *Licoris.*

There grows as good in all places of *France*, as any that they tranſport out of *Spain*.

To furniſh your ſelf with this, take *root-ed Plants*, and lay them half a foot in the Ground, it will need no other labour to make it thrive, but to preſerve it well *weeded* and *cleanſed*, by ſtirring up the Earth. *Planting.*

Thyme is both ſown and planted; one tuft will aford many ſlips, which you may ſet with the Setting-ſtick, as you do all ſorts of Cuttings. *Thyme.*

Savory is every year to be ſown, and therefore be careful to reſerve the Seed, and *Savory.*

and the Herb also being dried, to serve in divers seasonings.

Majoram. *Sage.* Of *Majoram*, there is the *sweet*, and the *Pot-Majoram*. The first sort is very tender in *Winter*, and therefore the *Seeds* thereof should be carefully preserved, to sow of it every year: The *Winter* or *Pot-Majoram* (which is a bigger kind) may be perpetuated where you please.

Sage. *Garden* and *Bastard-Sage* grows well of slips, or branches cleft off with Roots from the main stems.

Rosemary. *Rosemary* is also planted of slips and roots split from the old stock.

Fennel. *Sweet-Fennel* and *Anis*, which are Plants to be sown, and governed without much difficulty, are not to be forgotten in your *Garden*.

Satisfie your self therefore with these few Instructions which I have given of *odoriferous Plants*: The apprehensions I have of swelling our *Volum*, has caused me to pass them so lightly over. There now only remains to conclude this *Treatise*, the addition of some *Plants* and *Shrubs* which bear fruit, highly necessary to accompliſh your *Garden*.

Strawberries. *Strawberries* are of four kinds; the *White*, the *Large-Red*, the *Capprons*, and the *Small-Red* wild *Strawberry*.

Con-

Concerning these last sorts, which are the small, you need not put your self to the trouble of cultivating them, if you dwell near the Woods, where they abound; for the Children of every Village will bring them to you for a very small Reward: And in case you be far from these pretty *Sweets*, you may furnish some small *Lopers* of them on the sides of some of your *Alleys*, without other care or pains than to plant them, sending for such as are in little *Sods*, from the places which naturally produce them; or else you may sow them, by casting the water wherein you wash the *Strawberries* before you eat them, upon the foresaid *Beds*. *Plants.*

For the great white *Strawberries*, the red, and *Capprons*, you shall plant in Borders, four ranges in a Border or Low-bed, which must have a path between, of a foot and a half at least: The best Plants are such as you take from the strings which they make during all the Summer, and to put three Plants in every Hole, which you shall make with the *Dibber*. The best season is to plant them in *August*, when their Strings are lusty, and have taken Roots by their Joynts, forming a small Plant at every knot. *Beds.* *Season.*

To

To order them well, you must dres
weed and loosen the Mould about the
very diligently, and to have fair and cle
Propping. Fruit, you shall stick a smaller Prop t
every Plant, to which you shall bin
their Stalks with a Straw; and by thi
means, besides that your Fruit will prov
much fairer, Snails, Toads, Frogs, an
other noxious Animals will forsake them
for want of Covertures, which they woul
not do, if the whole Plant lay upon th
Ground, where they fail not to eat
good part of them, ever attaquing th
faireſt.

Stringing. When your *Strawberries* shoot the
Strings, you must castrate them, and lea
them none but such as you reserve to fu
nish you with Plants.

Renewing. And you shall every year renew som
of your Beds, ruining such as are abo
four or five years old, as beginnin
then to impair of their Goodness an
Vertue.

Dressing. It will be convenient to straw them
over with some Melon-bed Dung, a litt
before the great Frosts, which will muc
improve them, cutting off all their Leave
as I taught you concerning *Sorrel*.

The

The Soyl which they moſt affect, is rather a ſandy than a ſtiff, and therefore you ſhall make choice of that part in your *Garden* for them, which moſt approaches this mixture. *Soil.*

If you deſire to have *Strawberries* in *Autumn*, you ſhall only cut off the firſt *Bloſſoms* which they put forth, and hinder their fructifying, they will not fail of blowing anew afterwards, and produce their Fruit in the latter ſeaſon. *Strawberries in Autumn.*

Raſpis are of two colours, the *white* and the *red*: You muſt plant rooted Sets, which you may ſplit off into many from a good ſtem: They are to be planted four fingers diſtant from one another, in an open Trench as deep as your Spade-bit, as I have deſcribed it in my Diſcourſe of a *Nurſery*, whither I refer you for more brevity. *Raſpis.*

Beſides the former Labours, they will only require that you free them of their dead Wood, and clear them of the Suckers which they ſhoot up in the paths between their Ranges; but if you perceive that notwithſtanding all this, they ſpring ſo faſt as to endanger their choaking, you ſhall ſuccor them by pruning off the new Sets, and ſparing the old, as the moſt ingenuous and fruitful. *Pruning.*

Of

Goosberries. Of *Goosberries* there are two kinds, the *great-large*, and the *small-white ones*, which are thorny, and full of prickles; others *red*, *white* and *perled*, without prickles, which, in *Normandy*, they call *Gadelles*.

They are all of them to be planted and governed like *Raspis*, and therefore I proceed no farther.

Champignon. *Champignons*, and all other kinds resembling them, to which the *Italians* give the common Appellative of *Fongi*, we distinguish in our Language, naming some of them *Mushroms* of the Woods, which are very large, and such as grow by the Borders and Skirts of great *Forrests*; *Mushroms* of the *Meadows* and sweet *Pastures*, which are such as grow frequently where the Cattel feed, and seldom flourish till after the first Fogs of *Autumn* are past. The last are those which I esteem the best of all, as well because of their Beauties and Whiteness above, as for their Vermillion beneath; and to this, their agreeable scent, which are wanting in the other. The *Garden Mushroms*, which ordinarily do grow upon the *Beds*, and those which do not appear before the beginning of *May*, hid under the Mos in the Woods, from whence they seem to derive their Name of *Mousse*, or *Mousserons*.

Choice.

Of all these *Species* there is only the *Bed-Mushroms* which you can produce in your *Garden*; and to effect this, you must prepare a Bed of *Mules*, or *Asses Soil*, covering it over four fingers thick, with short and rich Dung; and when the great heat of the Bed is qualified, you must cast upon it all the parings, and Offals of such *Mushroms* as have been dressed in your *Kitchen*, together with the Water wherein they were washed, as also such as are old and Worm-eaten, and a Bed thus prepared, will produce you very good, and in a short space. The same Bed may serve you two or three years, and will much assist you in making another. *Bed-Mushrom.* *Dressing.*

If you pour of this Water upon your *Melon-beds*, they may likewise furnish you with some. But I had almost forgotten to inform you, that there are certain Stones, which being placed in the Dung-hil, have the virtue to produce them in a little time, and that there are some curious Persons which have of those Stones, to whose better Experience I recommend you. *Production*

Concerning *Morilles* and *Truffs* (*the first whereof is a certain delicate red Mushrom, and the other an incomparable kind of* *Morilles.*

round Russet excrescence, which grows in dry Ground, without any Stalk, Leaf, or Fibers to it, and therefore used to be found out by a Hog, kept and trained up in the Mystery) there are but very few places which do naturally produce them.

Conclusion. And thus I presume to have sufficiently instructed you, in all things which are necessary to be cultivated in Gardens; at the least, what is commonly eaten, and in request in our *Parisien France.* Other Provinces have other Plants, the Spoils whereof they afford us so good cheap, that it is not worth the while to Husband them; as for instance, *Capers*, &c. Not but that they prosper very well in these Parts; but they are troublesome, and require a large compass, for a small Crop, flourishing better amongst the Stones of some ancient *Ruine*, than in any other place: 'Tis too great a subjection to gather their *Blossoms*, and to *Pickle* them in Salt, and would cost you more than you may buy them for of the *Oyl-men.*

Let

Let us conclude this *Diſcourſe* then, and haſten to ſhew you how the Fruits of the Garden are to be conſerved in their *Natural*, according to the precedent *Sections* and *Articles*, as your *Fruit*, your *Herbs*, and your *Pulſes*, are diſciplined in the two former *Treatiſes*.

AN APPENDIX TO THE Former Treatise.

SECT. I.

Of the Manner how to conserve Fruits in their Natural.

THere is nothing which doth more agreeably concern the *Senses*, than in the depth of *Winter* to behold the *Fruits* so fair, and so good, yea, better than when you first did gather them; and that then, when the *Trees* seem to be dead, and have lost all their *Verdure*, and the Rigour of the Cold to have so despoil'd your *Garden* of all that imbellished it, that it appears rather a *Desart* than a *Paradise* of Delicacies; then it is (I say) that you will taste your *Fruit* with *Conserving of Fruits in their Natural.*

with infinite more *Guſt* and Contentment, than in the Summer it ſelf, when their great Abundance and Variety rather cloy you than become agreeable. For this Reaſon therefore it is, that we will eſſay to teach you the moſt expedite, and certain Means how to *conſerve* them all the *Winter*, even ſo long, as till the *New* ſhall incite you to quit the *Old*. For it is juſt with *Fruits* as it is with *Wines*; thoſe which we drink firſt are the more delicate and juicy, and thoſe which we reſerve for the latter part of the Year, are more firm and laſting, both excellent in their Seaſon: But ſo ſoon as the *New* are made, and fit to pierce, we abandon the *Old*, which we before eſteemed ſo acceptable. In like manner it is ſo ſoon as the new *Fruits* approach to their *Maturity*, we forſake thoſe of the Year paſt; and one Diſh of *Strawberries*, or *Cherries* (though never ſo green) or forward *Pears*, ſhall be preferred to the beſt, and faireſt *Bon-Chreſtien* which you can produce.

Conſervatory. To purſue then our firſt Intention, it will be neceſſary to chooſe ſome Place in your *Houſe* the moſt commodious to make your *Reſervatory* or *Store-houſe*, which ſhould

Fabrick. have the Windows and *Overtures* narrow to prevent the Extremity both of the *Heat* and

and *Cold*; these you shall always keep shut, and so secured from the *Air*, as only to afford you a moderate Light, which you shall also banish, by closing the wooden Shutters when you go out: And indeed were there none at all, and that the Door to it were very strait and low, would be the better, keeping it close shut as soon as ever you are entred. *Situation.*

Such a Place designed for your *Store*, you shall build *Shelves* about, and (if the Room be capable of it) that the Middle be to lay *Fruit* in *heaps*, such as are the most common, and destin'd for the *Servants*; and if it be not wild enough, it shall suffice to *Shelve* it three parts, and leave the fourth for the Heaps.

Let your *Shelves* be laid upon *Brackets* of Wood or Iron very strong, because of their *Charge*, two of them side by side, two foot broad, which you must ledge with a small *Lath*, to keep the *Fruit* from rowling and falling off; but let none of these *Shelves* be within a yard of the *Floor*, that you may place the best rare *Fruit* under them, separating and distinguishing them according to their Kinds; but you may continue the *Shelves* upward to the very *Cieling*, placing them about nine or ten inches asunder. And for the more *Shelving.*

Convenience, you ſhould have a ſmall light Frame of Steps, by which you aſcend and reach to the uppermoſt *Shelf*, when you would viſit your *Fruit*: a *Ladder* being nothing ſo convenient, wearying the *Feet*, and more ſubject to fall.

Seaſon of gathering Fruit.

The *Seaſon* of Gathering your *Winter Fruits* being come, which you ſhall diſcover by many Indications; as when they begin to drop off themſelves, which commonly happens after the firſt Rains of *Autumn*, when the Tree being ſobb'd and wet, ſwells the Wood, and looſens the Fruit: Or when the firſt *Froſts* advertiſe you that it is time to lay them up: or (to be more certain) at the Decreaſe of the *Moon* in *October* (thus for the *Pears* and *Apples*) beginning to gather the ſofteſt firſt, and finiſhing with the harder, that the may have the more time to perfect the Maturity.

There are ſome *Fruits* that are only to be eaten ripe, as the *Groſmenil Pear* * *Cormes, Services, Azerolls*, and the like, which you ſhall leave upon the Tree till you perceive by their falling in great Numbers, they admoniſh you to gather them.

*Peor.

* *A kind of Hip, a round red Berry, Cormes-fruit is faſhione d*

like a Pear, and to be rotten like a Medlar.

Medlars

Medlars are to be gathered about St. *Lukes*, according to the *Proverb.* *Medlars.*

When you gather your *Fruits*, you ſhould be provided with ſtrong Ozyer *Baskets*, to be born full betwixt two Men, and you ſhall put a little *Straw* at the Bottom, leſt the Weight of the uppermoſt *bruiſe* the undermoſt againſt the *Basket*. *Baskets.*

You ſhall as you gather your *Fruits* ſeparate the faireſt and biggeſt from the midling, and ſuch as are fallen off themſelves, or as you have thrown down in *gathering* the others, putting each ſort in a *Basket apart*: I ſpeak not here of the ſmalleſt, and the *Crumplings*, for I ſuppoſe you diſcharg'd your *Trees* of them before, ſo ſoon as you perceived that they did not thrive, to give the more Nouriſhment to the reſt. The *Worm eaten Apples* ſhould be put alſo among thoſe which are fallen, to be ſpent firſt. *Fallen fruit.*

As faſt as you gather your Fruits, you ſhall carry them into your *Store-houſe*, and range them upon your *Shelves*, ſo as they may not touch one another, putting a little *Straw* all under them; and in like manner diſtinguiſhing the faireſt and biggeſt from the leſſer upon ſeveral *Shelves*, and heaping up the *Worm-eaten* and *Fallen*, as I but now directed you. *Houſing.*

on-Chre-ien. As touching the *Bon-Chreſtien* Pears, they are more curiouſly to be gathered than the reſt; for the *Stalks* of ſuch as are very fair, and well coloured, red at one ſide, and yellow at the other, ſhould be ſealed with *Spaniſh Wax*, to preſerve their *Sap* from *evaporating*: this done, wrap them up in dry Papers, and put them in a *Buſhel* or a *Box* well covered, that they may grow *tawny* and *mature*, being thus ſhut up.

You ſhall practiſe the ſame upon the *Double-flower Pear*, the *Cadillace*, the *Thoul*, and others which are graffed upon the *Quince*, and which receive their *Colour* from the *Tree*: For as for thoſe as are *graffed* upon the *Pear ſtock*, they commonly continue *green*; and therefore without any farther Trouble, you need only range them upon the *Shelves*, as you did the reſt.

Cabinet. Thoſe that are very curious, have a *Cupboard*, which ſhuts very cloſe, in which they reſerve their *Bon-Chreſtiens*: This *Cupboard* is furniſhed with *Shelves*, upon every of which are faſtened ſmall Quarters of Wood, which are laid croſs like a *Crate*, every *Square* near as big as the greateſt *Pear*. Upon each of theſe *Squares* they lay a *Pear* by it ſelf, for fear leaſt they ſhould touch; and that if any of them

ſhould

ſhould be periſhed, it do not *infect* its Neighbour. This *Cupboard* they keep very cloſe, paſting pieces of *Paper* about the *Key-holes*, to keep out the *Air*, and never open it, ſave when they would take out Fruit; and this cloſing them up, does give them a moſt excellent Colour: But before they thus ſhut them up, they leave the *Pears* five or ſix days in the *Baskets*, wherein they were brought out of the Orchard, that they may have time to ſweat.

Ripe Fruit

Thoſe *Fruits* which are to be eaten ripe, ſhould be laid in Heaps; and if they do not mellow faſt enough to your deſire, you ſhall put them into a *Wheat-Sack*, and ſhall jumble them together betwixt two; this Concuſſion one againſt the other, will exceedingly advance their Maturity.

Grapes.

Your *Muſcat-grapes* of all Colours, as the *Chaſſelats*, *Bicane*, and *Rochel Grapes*, or others more ordinary, are to be preſerved ſeveral ways, either ſingly ranging them upon Straw, or hanging them in *Sieves* up to the Cieling, covering them over with Paper to guard them from the Duſt, or Barrelling them up with Oat-Chaff, or in a Tub of Aſhes, or which is beſt, hanging them by their Ends (not

Stalks)

Stalks) in your forementioned Cupboard.

To keep them. I pretermit several other curious ways of keeping Grapes, as when they are in Flower, to put the Cluster into a Glass Vial, and when it is Ripe, cut it from the Vine, and seal up the Stalk, but it must so hang, as that none of them touch the side of the Glass, and then close the Mouth of it with soft Wax, to keep out the Air, this will preserve the Cluster till *Christmas.*

There are divers other Means, which I omit, because they are altogether unprofitable, troublesome and expensive.

And though I have not before taught you how you may store your self with these *Muscat-grapes* of all Colours, it is not out of Ignorance, for I am abundantly furnished with them; but because it is a *Plant* which is to be governed like the other *Vines*, I refer it to my *Vignerons*, who have from their Youth been accustomed to the ordering of Vines, their Experience instructing them in those necessary Subjections, which a Gardiner would never observe, with so many Precautions as they are obliged to do, especially in planting and pruning them, which are the only things I instruct them in, and am well satisfied.

I shall

I shall tell you upon this Occasion, that all sorts of *Flies* and *Bees*, *Wasps*, &c. *Dormice*, and *Rats*, are exceedingly licorish of these *Grapes*, when they are ripe; to prevent which you shall place some *Clove* of *Garlick* half hid in several Places upon the Poles which support them near the Clusters, and the very Scent thereof will chase them away. *Vermine.*

The fullest Aspect of the *Meridian Sun* and Shelter of some Wall, is the only place that the *Muscat* and *Precoce Grape* affects. *Aspect.*

To conclude this *Section*, I will advise you to visit your *Conservatory* often, that in case you find any of the *Fruits* rotten, you take them away, for they spoil all that they touch; but if you perceive any one that the *Mice* have begun, stir it not from the place; for as long as any of that single Fruit remains, they will never attaque another: In the mean time, set a *Trap* to catch them, for to let Cats in, they will disorder your *Fruit*, and leave their *Ordure* amongst the *Heaps*, and upon the *Shelves*. *Rotten fruit.* *Mice.* *Cats.*

SECT.

SECT. II.

Of Dried Fruit.

Dryed Fruits. THere are divers *Fruits* that we dry in *Ovens*, which in hotter Countreys they dry in the Sun, as in *Provence*, the *Prunella's*, in *Languedoc*, *Raisins of the Sun*; but since the *Cold* of our *Climate* obliges us to make use of the *Oven*, I will here describe in particular, how each of them ought to be dried.

Cherries. Beginning then with *Cherries*; *White Hearts*, and the *Preserving Cherries*, as with the first which the Season presents us. Chuse such as are very ripe, fair, fresh, and not bruised: you shall spread them upon *Luttices*, or *Hurdles* made of Wicker, ranging them one by another, as handsomely as you can, without suffering them to lye one upon another, with their Stones and Stalks, then put them into the *Oven*, which must be of a temperate Heat, *Such as it usually is after the Houshold Bread is drawn.* And then leaving them as long as any Heat remains, you shall take them forth, and turn them, to the end they may perfectly dry: after this, you shall heat the *Oven* again,

again, putting them in, and repeating this Course till they are sufficiently dryed to be kept; then let them cool in Heaps a whole Day, and afterwards binding them up in small *Bunches*, reserve them in great * round *Boxes*, exquisitely shut.

* *They call them in France Bushel-Boxes, being of that shape, and containing about half a Bushel.*

Plums are to be dryed like *Cherries*, very ripe gathered; the best for this purpose are such as are fallen off the Trees, for they are most fleshy, and will be more agreeable to eat than those which you shall gather, which retain always some Verdure upon them.

Plum.

The very best to dry are to be chosen, as the *Imperial*, *Date*, and St. *Catherine*, *Diap*, *Perdrigon*, *Citrons*, *Prunella's*, *Mirabolon*, *Roche-Borbon*, *Damasks* of all sorts, and the St. *Julian* for ordinary spending.

If you desire to counterfeit *Prunella's*, you must make choice of the fairest of your *Plums*, as the *Perdrigon*, the *Abricot-plum*, * *Egg-yolk*, *Brignolles*, or others, which have a white Skin, peel them without a Knife, drawing them by the Skin, which will easily quit the Plum, if it be throughly ripe, then Stone them without breaking the Fruit, as I shall hereafter instruct you when I speak of *Abricots*. Boyl the Skins well with a little Water, and strain it through a Cloath, and in this

Prunellas.

* Moyen d' oeuf, *Plum so called.*

juice

juice (which should be in the consistence of a *Syrup*) infuse your Plums as often as you set them into the Oven, flatting them every time: If your Liquor be not thick enough, you shall add to it of the Juice of *Woste Corinths*, very ripe, which will render your *Syrup* sufficiently consistent. You may also (if you please) add some Sugar to them, they will be excellent, and require less drying.

The *Provencals*, instead of setting them in the Oven, stick them upon Thorn-branches, one upon each Thorn, and so leave them to dry in the Sun.

Peaches. *Peaches* are to be ordered after the same manner as *Plums*, excepting that they must be gathered from the Tree; for those which fall, besides that they are over-ripe, they will have such *Bruises* as will hinder their drying, without great trouble, and will be very disagreeable to the taste: Before you stone them, you shall set them once into the Oven to mortifie them: Afterwards you shall slit them neatly with a Knife, and take out the Stone; then open and flat them upon some Table, that when you set them in the Oven, they may dry as well within as without, by reason of their great thickness; and the last time you draw them out

out of the Oven, whilſt they are yet hot, cloſe them again, and flatten them, to reduce them to their natural ſhape.

Abricots are alſo to be gathered ripe from the Tree, you need not open them to take out their Stones, but thruſt them out dexterouſly, near the ſtalk; neither in drying them need you open them like *Peaches*, but leave them whole, and only flatting them, that they may be equal in every part, and be the more commodious to range in the *Boxes*. *Abricots.*

If you deſire to have them excellent, put a Pill of *Sugar* about the quantity of a Pea, in the place of a Stone; and fill an earthen *Milk tray*, covering it with a lid of *Paſte* cloſed thereto; then ſet it in the Oven, as ſoon as the Bread hath taken colour; and there let it remain till it be cold; after which, you ſhall ſet it in the Stove upon Slats, as they dry *Sweat meats*; and when they are ſufficiently dry to keep, whilſt yet warm, ſtrew ſome finely ſearced Sugar upon them, and leave them two days before you ſet them up.

Pears are to be dried pared and unpared, in the ſame manner as I ſhewed you before; but being pared, they are much more delicate, and the Parings are to be uſed to infuſe in the Liquor, as I taught *Pears.*

you

you in *Plums*. You must leave their Stalks and the Crown when you pare them, choosing such Fruit as is the fairest, most delicate, and full of flavour, as the *Orange*, *Summer Bon-Chrestien*, , *Muscadel*, *Great Muscat-Pear*, the *Rousset*, and an hundred others as are.

You shall put of these likewise in Earthen-pots, with their Skins upon the Fruit, before you cover them with Paste; thus dry, and strew them as you did your *Abricots*.

The Pear is not to be gathered over-ripe, for that will render it too flashy.

In *Grape-time*, you may infuse the Parings in new White-wine instead of Water, or in *Cydar-time*, in new *Perry* made without Water.

Apples. *Apples* are commonly dried without paring them, and are to be slit in the midst, taking out the Core; some of them you may boyl for Liquor, to soak those in which you intend to dry.

Grapes. *Grapes* of all sorts, *Muscadine*, and others, are to be dried in the Oven, upon the Hurdle, without farther trouble than only to dry them in a temperate heat, and turn them frequently, that they dry equally. Those of *Languedoc* pass them through

a

a * *Lye* before they dry them in the Sun. * *To preserve them from worms.*

Amongst dry *Fruits*, I will also range green *Beans*, which being well dressed with a little *Winter-Savory* dried (the true seasoning of *Beans*) may pass for new. *Beans.*

To dry them, you shall take those that are tender, which have yet their * *Skins* green, before they are white; take off this Coat (that is, peel them) then dry them in the Sun upon Papers, often turning them daily; at Evening bring them in, and expose them again to the Sun every day, till you find them very dry, which will soon be, if it be not close weather; being dry, you may keep them covered in Boxes, carefully preserving them from all moisture. * *In which the Beans are involved.*

Before you boil them, you must lay them in soak for the space of half a day in warm Water.

For green *Pease*, choose the youngest, which shailed out of their Cods, dry as you did the *Beans*, and infuse them likewise in warm Water before you boil them, adding to the Liquor a handful of the Leaves of new *Pease*, if you have any green, tying them in a bunch, least they mingle with your *Pease*. *Pease.*

Morilles

Muſhroms. *Morilles* and *Muſhroms* are to be filed on a Thread, and hung up in ſome hot place, as over an Oven, where they will eaſily dry; or if the place be commodious for it, before the Fire, or ſet it into the Oven it ſelf temperately warm.

SECT. III.

To pickle Fruits with Salt and Vinegar.

Pickling Cucumbers *Cucumbers* are the biggeſt *Garden*-Fruit which we uſe to pickle, they are to be choſen very ſmall (which they call *Coronets* or *Gerkins*, becauſe we chooſe thoſe which reſemble little crooked Horns, and that do not improve) or elſe ſomewhat bigger, but very young, before their Seeds be hard, which are nothing ſo pleaſant to eat: Theſe are to be pickled pared, or whole; but it is better to pare them, before you put them in pickle than afterwards; becauſe of the loſs of your Salt and Vinegar upon the Skin, which will become ſo hard, as ſcarcely to be eaten: But they are handſomer and whiter, being pared at that inſtant when you ſerve them to the Table, than ſuch as you pare before they

they be pickled; ſo that you may do which of them you pleaſe.

The other ſmall horned *Cucumbers* are to be pickled without paring, by reaſon of the delicateneſs of their Skin. *Gathering.*

You muſt gather very early in a fair morning, and let them lie all the reſt of the day in the Sun, to mortifie them a little, that they may the better receive in the Salt.

Put the pared, the unpared, and the *Gerkins*, each of them in well-glazed earthen Pots apart (for thoſe that are unglazed, crumble and moulder away, by reaſon of the Salt which does penetrate them, and ſo loſe their pickle) ranging them handſomly, and crowding them as near as you can to one another without bruiſing; then you ſhall ſtrow a good quantity of Salt upon them, and the Vinegar afterwards, till the uppermoſt of all are well covered; otherwiſe there will breed a mouldineſs, that will ſpoil all that remain bare. Thus ſet them up in a temperate place, and touch them not at leaſt in ſix Weeks, that they may be perfectly pickled. Your *Store-houſe* will be the moſt convenient place to keep them in.

Let the *Purſlain* which you would pickle, be of that which you have *tranſ-* *Purſlain.*

planted,

planted, that it may be the fairer. The true season to gather it, is, when it begins to flower, if you would have that which is tender: For if you omit it till it be out of flower, that you may save the Seed (as it is commonly sold) it will be too hard to eat. Let it also be dried and mortified in the Sun two or three days, and then range it in glazed Pots with Vinegar and Salt, as you did the *Cucumbers*.

Capers, Broom-buds Sampier, Terragon. Artichokes.

Capers, *Broom-buds*, *Sampier*, *Tarragon*, and the like, are to be pickled after the same manner as above.

Bottoms of *Artichokes* are to be pickled in Salt, but after another method than the former; for they must first be above half boiled, and when they are cold, and well drained of their Water, which should likewise be dried with a Cloth, to take out all their Humidity, range them in Pots, and pour Brine upon them, as strong as it can possibly be made; which is done by putting into it so much Salt, as till it will no longer imbibe, and that the Salt *precipitate* to the bottom whole, and without melting: This we call *marinated* Water.

Upon this Water (which will cover your *Artichokes*) you must pour sweet Butter melted, to the eminence of two Fingers, that you may thereby exclude the Air; then

then the Butter being cold, ſet up the Pot with your *Cucumbers*, or in ſome other temperate place, covered and well ſecured from the Cats and the Mice, which elſe will make bold to viſit your Butter.

But I preſume that before you put the *Artichokes* in the Pot, you did prepare them, as you would have done to ſerve them to the Table, that is, take off all the Leaves, and the *Choke*, which is within.

The true ſeaſon for this is in *Autumn*, when (practiſing what I taught you before in the ſecond Treatiſe in the Chapter of *Artichokes*) your Plants produce thoſe which are young and tender, for they are theſe which you ſhould take to pickle, before they come to open and flower, but yet not till their Heads are well formed and hard. *Time.*

When you would eat of them, you muſt extract their ſaltneſs by often ſhifting the Water, and boil them once again, before you ſerve them to the Table.

Aſparagus, *Peas* without *Cods*, *Morilles*, *Champignons*, or *Muſhroms*, are alſo to be pickled in Salt (having firſt parboiled them, and prepared every ſort in its kind) after the ſame manner that you did *Artichokes*. *Aſparagus*, *Peas*, *Champignons.*

You

Visit your Pots. You shall monthly be sure to visit your Pots, that in case you perceive any of them mouldy, or to have lost their pickle you may accordingly repair it.

Cornelians. I have some years since invented the pickling of *Cornelians*, and have frequently made them pass for *Olives* of *Verons*, with divers Persons who have been deceived, their colour so resembling them, and their taste so little different. To effect this, I cause the faireſt and biggest to be gathered. When first they would begin to blush, and then letting them lie a while, pot or barrel them up, filling them with Brine, just as I do *Artichokes*, and to render them odoriferous, adding a little branch of green *Fennel*, and a few *Bay-leaves*; then closing the Vessel well, touch it not for a Month after. If you find them too Salt, dilute and abate the pickle before you serve them to the Table.

SECT.

SECT. IV.

To preserve Fruit, with Wines, in the Must, in Cider, or in Honey.

ALL sorts of Fruit which may be preserved in *Sugar*, may also be preserved in *Must*, in *Cyder*, or in *Honey*. And there is no other Difficulty in making choice of Fruits to scald and preserve this way, than in choosing such as you would preserve in *Sugar*. *To preserve Fruit with Wine, Cider, Honey.*

To describe in this place the principal *Rules*, which must of necessity be observed in preserving Fruit in the *Must*, or *new Wine*; you shall take three Pails full, three Pots, or three Parts of *Must*, according to the quantity of Fruit which you intend to preserve; set it in a Kettle or Skillet on the Fire, but with Care, that if your Fire be of Wood, the Flame being too great, do not burn some side of the Vessel. Then let your *Must* continue boyling till it be reduced to one third Part, that it may be of a fitting Consistence to preserve your Fruit in sufficiently, and keep it from moulding and spoiling. *In Must.*

The Fruits being pared or unpared, according to their Natures, or your Curiosity, those which ought to be scalded being done, well drained, and dryed from their Water, are to be put, and preserved in this *Must* carefully scummed, and made to boyl, till you perceive that the Syrup is of a sufficient Consistence, which you shall know by dropping some of it on a Plate; if it appear in stiff Rubies, and run not about the Plate, a little inclining.

You cannot take your *Must* too new, and therefore, as soon as you perceive the Grapes very ripe, tread them immediately, and take of that *Must* as much as will serve, white or red, according to the Fruit you would preserve. Some Fruits, as the *Quince*, the *Pear*, and the *Blew Grapes*, &c. require *Must* of *Blew Grapes*, others of *White*, as *Walnuts*, the *Muscatgrape*, and the like, whose Candor and Whiteness you desire to preserve.

To heighten the Taste of those Fruits which you ought to preserve in *Red Wine*, put in a little *Cinnamon* and *Cloves* tyed up in a Bottom of *Lawn*, that they may not be dispersed amongst the *Preserves*, lost or consumed in the *Syrup*, and to those which require *White-wine*, a Bunch of green *Fennel* bound up likewise in a Cloth.

Codiniack,

Codiniack, or *Marmalad of Grapes* is made of the faireſt and ripeſt *blew Grapes*, gathered in the Afternoon at the Heat of the Day, to the end that their Moiſture may be entirely dryed up: Lay them in ſome Loft of your Houſe, where both the Air and the Sun have free Entercourſe, ſpreading them upon *Tables* or *Hordles*, that, for at the leaſt a Fortnight, they may there ſweat and ſhrink: In caſe the Weather prove cloudy, or that the Seaſon prove cold, you may ſet them in your *Oven, temperately warm*, after which *preſs* them well with your Hands, cleanſing them from all their Seeds and Stalks, putting the Husks and Juice to boyl in the *Kettle*, and diligently ſcumming and clearing it from the Seeds, reduce this Liquor alſo to a third part, diminiſhing the Fire, according as your *Confection* thickens, and ſtirring it often about with your *Spatule* or *Spoon*, to prevent its cleaving to the *Veſſel*, and that it may boyl equally. Being thus prepared, you ſhall *percolat* it through a *Sieve* or courſe Cloth, bruiſing the Husks with your wooden *Ladle*, the better to expreſs out the Subſtance; and beſides, you ſhall wring it forth, or ſqueeze it in a Preſs: when this is done, ſet it again on the Fire, and boyl it once more, keeping

Marmalad of Grapes, or Raiſins.

Gaſche, *an Inſtrument made like an Oar.*

ing it continually ſtirring till you conceive it to be ſufficiently boyled, then take it off, pour it into earthen Pans, to prevent its contracting any ill Smack from the Kettle, and being half cold, put it into Gally-pots to keep.

Potting. You ſhall let your Pots ſtand open five or ſix days, and then cover them with Paper ſo fitted as to lye upon the very *Preſerve* within the Pot; and when viſiting your Pots, you find that any of your Paper is mouldy, take it away, and apply another; this do as long as you ſhall ſee Cauſe, which will be untill ſuch time as all the ſuperfluous Humidity be evaporated, for then the Mouldineſs will vaniſh, unleſs your *Confection* was not ſufficiently boyled, in which Caſe it muſt be boyled again, and then you may cover them for altogether.

De Dijon Muſtard. To make *Muſtard a la mode de Dijon*, you ſhall only take of this *Codiniack*, and put to it ſtore of *Seneve*, or *Muſtard-ſeed* well bruiſed in a Mortar with Water, and finely ſearced, and when it is exquiſitely mixed together, quench therein ſome live-Coals, to extract all the Bitterneſs from the Seed, then either Barrel, or Pot it up, well cloſed, and reſerve it for Uſe.

You

You may also preserve all sorts of Fruit in *Perry*, that has not been *diluted*, reducing it in boyling also to a third Part, as we shewed you in the *Must*. *Lastly*,

To preserve in *Honey*, you shall take that which is most thick, hard, and most resembling *Sugar*, boyling it in a Preserving-Pan, scumming it exactly, and stirring it about to prevent its burning. You shall discover if it be enough boyled, by putting into it a *Hens Egg*, if it sink, it is not yet enough; if it float, it is of sufficient consistence to preserve your Fruits: You know that *Honey* is very subject to burn, and therefore finish this Preparation upon a gentle Fire, frequently stirring the bottom of your Pan with the *Spatule* to prevent this Accident. *In Honey*

FINIS.

THE English VINEYARD, VINDICATED;

By *JOHN ROSE*,

Gardiner to His

MAJESTY,

AT HIS

ROYAL GARDEN

IN

St. JAMES's.

Formerly *Gardiner* to her Grace the Dutchess of *Somerset*.

With an Address, Where the best *Plants* are to be had at easie Rates.

BODLEIAN LIBRARY OXFORD

London, Printed by *T. B.* for *B. Took*, and are to be sold by *John Taylor* at the Ship in St. *Paul's Church-Yard*, 1691.

TO THE

KINGS

Moſt Sacred

MAJESTY.

May it pleaſe your Majeſty.

BEing by Your *Majeſty*'s Grace and Favour, advanced to the Supreameſt Glory of our Profeſſion, which is to be qualified Your *Majeſty*'s *Gardiner*; I thought it moſt agreeable to my Duty, to to render Your *Majeſty* this Account of my Labour, and do ſupplicate as well Your gracious Acceptance of what I offer, as Your Pardon for my Preſumption; if at leaſt the ſhortneſs of the Diſcourſe, or the Meanneſs of the

Author may bring it any prejudice; when the great *Augustus* was pleased that *Caius Valgius*'s Book of a few *Herbs*, and *Mæcenas*, that a Pamphlet concerning the Nature of *Onions* only, should be inscribed to them: *Sir*, I dedicate the Prince of Plants to the Prince of Planters, Your *Majesty*: This *Royal Title*, as Your *Majesty*'s great Affection, and Encouragement to all that is truly Magnificent and Emolumental in the *Culture* of Trees and Fruit, has worthily acquired; so has it given Instance to thousands of Your *Majesty*'s Subjects, whose Glory it is to Transcribe after Your great Example, for the good of the Ages to come.

I know Your Majesty can have no great Opinion of our *English Wines*, as hitherto they have been ordered; but as I perswade my self, it is not altogether from the Defect of the Climate, at least,

not

not in all Places alike; nor, I am ſure, of the Induſtry of Your *Majeſty*'s Subjects; but in ſomewhat elſe, which I endeavour to encounter in theſe few Papers; ſo, if by Your *Majeſty*'s Gracious Acceptance of the *Eſſay*, Gentlemen ſhall be encouraged to plant thoſe ſorts of *Vines* which I here recommend, and to *Cultivate* them by my *Direction*; that precious Liquor may haply once again recover its juſt Eſtimation, be the Product of Your *Majeſty*'s *Dominions*, and anſwer the Ambition of

May it pleaſe Your Majeſty,

Your Majeſty's moſt Obedient

Subject and Servant,

JOHN ROSE.

THE

THE PREFACE, OR, OCCASION OF THIS DISCOURSE.

BEing one Day refreshing my self in the Garden at Essex-house, and amongst other things, falling in discourse with Mr. Rose, then Gardiner to her Grace the Dutchess of Somerset, about Vines, and particularly the Cause of the Neglect of Vineyards of late in England; he reasoned so pertinently upon that Subject (as indeed he does upon all things which concern his Hortulan Profession) that conceiving how greatly it might oblige many worthy and ingenious Persons, Lovers of Plantations, and of the noblest Parts of it; I was easily perswaded to gratifie his modest and charitable

charitable Inclinations, to have them communicated to the World. The Matter therefore of the enſuing Diſcourſe being totally his, receives from me only its Form, and the putting of his Conceptions together; which I have dreſſed up in as rural a Garb as I thought might beſt become, and recommend them for Practice. I have turned over many, both late and ancient Books (far exceeding this in Bulk) pretending to direct us in our Choice of the Fruit, and the Planting of Vineyards: *But I do ingenuouſly profeſs, that none of them have appeared to me more rational, and worthy our Intimation, than theſe ſhort* Obſervations *of Mr.* Roſe's, *and which I ſo much the more Value, as I conſider them the native Production of his own Experience, without obtruding any thing upon the Reputation of others, which is now become the moſt pernicious* Impoſtor, *that flatters us into ſo many Miſtakes and Errors; whilſt Men follow ſuch Directions as they meet withal in* Print, *or from ſome* Monſieurs *new come over, who think we are as much obliged to follow their Mode of* Gardening, *as we do that of their* Garments, *till we become in both ridiculous. I might here add ſomething of Oſtentation, by deducing the* Pedigree of Vineyards *from the great* Oriental Patriarch *of them to this day; but it will be of more Encouragement to us,*

when

when we shall consider how frequently they were heretofore planted in this Country of ours, as they still continue to be in Places of the very same Latitude *abroad; so as the strange Decay of them amongst us for these latter Ages, must needs proceed from no other* Cause *than that of our own Neglect, and the common* Vicissitude *of things. We behold it in that of* Timber *to our Grief, and the several (almost lost)* Species *of some: Why have we not as goodly* Masts *for our* Ships *as our neighbour Countries? Why is the* Elme, *the* Walnut, *and the* Chestnut *so decayed and rare amongst us, more than formerly they were?* Sylva. *But of this I have else where given an* * *Account more at large. The* Vineyard *is now before you.*

Philocepos.

THE *English* VINEYARD, VINDICATED.

CHAP. I.

Of the ſeveral ſorts of Vines, *and what* Grapes *do beſt accommodate with our* Climate *in* England.

UPon long and diligent Obſervation of the *Species*, I do chiefly recommend theſe following to be the moſt proper, and natural for the Curious in our Country to exerciſe their Induſtries upon, as from whence they may promiſe themſelves a Recompence worthy of their Expectations.

1. The ſmall *Black Grape*, by ſome called the *Cluſter Grape*, a *Precoce* and early ripe Fruit.

2. The White *Muſcadine*, early ripe alſo, and a well known Grape.

3. The

3. The *Parsly grape*, so denominated from the Shape and Indentures of the Leaf; it bears somewhat a smaller Raisin or Berry, but it is of a brisk and delicious Taste, mature betimes.

4. The *Muscadella*, a white Grape, not so big as the *Muscadine*, though as soon ripe.

5. The *Frontiniaque*, both white and red.

6. A new *White Grape*, ripe before the *Muscadines*, which I found in His Majesty's Garden in St *James's* with a red Wood, and a dark green Leaf: it ripens as soon in Standard as against some Walls, and is a closer Bunch than the *Muscadine*. These are the Kinds which I prefer before any other for the storing of a Vineyard, although there are several other sorts which I pass by, as not so applicable to our Design, though very worthy of the Curious, and those who affect Variety, because they will require the artificial Reflection, and Assistance of Walls, to bring them to maturity.

CHAP.

CHAP. II.

Of the Soil and Situation of a Vineyard in England.

LET Election be made of a light ſandy Ground; if it be a little ſtoney upon the Surface, it is not to be rejected; and for its Situation, I would chuſe that ſide, or Declivity of an Hill lying to the South, or Southweſt, which if favoured with other Hills ſomewhat higher, or Woods on the North and Eaſt, would be ſo much the better for the breaking the Severity of thoſe pinching Quarters: This light Soil having a Bottom of Chalk or Gravel, under a Surface of two Foot in depth, and free from Springs, cannot be too hot or dry; provided it be not addicted to Heat, for commonly nothing grows kindly where that is apt to o're-ſpread; but if given to Brambles, it is a promiſing ſign, and infinitely to be preferred before the other; for moſt confident I am (nor do I ſpeak it upon Conjecture only) that there is no Plant whatſoever ſo connatural to the Vine for Soil and Situation as this repent, and humble Shrub: Thoſe who ſhall pleaſe to take notice of the Places in which

which Brambles most flourish, which are for the most part in the driest Banks, hilly, stony and hot Places, will easily infer how much they resemble the *Vine* in this particular. True it is, they will also come up in wettish and moist Places also; but it is in the other where they grow large and strong, bear goodly Berries, and in most plenty: Nor that I would hereby advise any to plant their Vines amongst the Brambles; but those Places well grubb'd and trenched, are not to be rejected, because they commonly thrive in such Grounds as are apt for *Vines*, and where I would make Choice of a Spot to plant a *Vineyard* in.

That I have insisted on this Remark, and of having a Chalky or Gravelly Bottom, is from much Experience, having never found, but that in such hard, stony, or chalky Ground (provided it were not loamy) Vines do exceedingly flourish, especially if the Land have lain a good while in repose, and not of many Years exhausted by the Plough, where the green Swarth covers those gentle Risings amongst the Downs, not too much exposed to the Rudeness of the Weather. Nor are Gentlemen to be therefore deterred, because this late Age has neglected the

Planting;

Planting of *Vineyards*, that therefore it is to no purpose now to begin, since the Discouragement has only proceeded from their Mis-information on this material Article of the Choice of Soil and Situation, whilst giving ear to our Forreign Gardens coming here into *England*, they took up those Rules which they saw to be most practised in Countries of so little affinity with ours, and without having that due Consideration of the *Climate*, which is so necessary and behoveful to Plantations of this Nature: Hence, they for the most part, made continual Choice of our best and richest Land, without regard of other Circumstances, not considering that the deepness and fatness of the Earth contributes more to the Luxury of the Branches, Amplitude of Leaves, and Precipitation of the Roots, than to the just and natural Stature of the *Stem*, Plenty and Excellency of the Fruit, for which alone these *Plantations* are desirable. In sandy or loamy Land, *Vines* indeed grow more abundantly, than where the Sand, Gravel, or Chalk are Ingredients, whose Surface of Mould is not so profound, a foot and a half being sufficient; but this Rock of Chalk and Gravel does in the Interim hinder the Root from going too deep, forceing

ing it to spread the more towards the top, by which means the tender and fiberous Roots receive the natural, sweet and benign Showers, Dews, and Influences, which impart both Life, and Pregnancy to these Noble *Plantations*: by this they receive the cherishing Warmth of the *Sun*, impregnated with a certain *volatile Salt*, which produced near the Surface of the Earth only, is drunk in by the delicate Pores and Apertures of the latent Roots, whilst the deeper buried, depriv'd of these prolifical Advantages, grow only fertile in watery and insipid Leaves, or Branches without Fruit; the Mould or *Matrix* in which they lye, being altogether sluggish and unactive for want of Heat, and the *Prolific* Embraces of the *Sun*. Hence it is we find so many *Vines*, though plentiful of *Branches*, so thin of Joynts, and those even of the same kind, planted in better Ground, as thick of Knots as a Mans Finger is of Joynts, from whence those Shoots are produced, which our *English Vigneron* should preserve at Pruning time to set his Fruit, and expect his Vintage.

But to return to the Scituation again. Though *Land* should be so qualified as we have described it for the Soil; yet if it have not also that Declivity and Aspect we mentioned,

mentioned, it cannot be so fit for our purpose: for first, Hills are not so subject to the Morning Fogs, and infectious Mists, as lower Grounds are; besides, flat Lands do not so soon enjoy the Benefit of the Rising Sun, nor does it stay so long upon them in the Evening, by some Hours in the Day; for since this *solar* and generous *Plant* does above all things affect to be dry, especially after the Fruit begins to be formed, and approach to its Maturity; there is nothing more noxious to it, than at that Season to be infested with the cold and heavy Damps of these Foggs; and it is in that, as much as in any other thing, wherein other more southern Tracts have the Advantage of us, that these Enemies are dispersed, and scattered sooner than with us, and which therefore we must strive to encounter by the Advantages we have hitherto neglected; but which we may surmount by making choice of a more lofty Scituation.

CHAP.

CHAP. III.

How to prepare the Ground for the Plantation.

I Have already wished for a turfie Surface, and which has not been broken up, or sowed of a long time, and have alledged my Reasons for it: But now in *July*, when the Earth is very dry and combustible, plow up the *Swarth*, and when 'tis very crusty, dispose the Turfs in small Heaps, burn, and spread the Ashes over the Land, to be trenched in *December* or the *January* following. I advise you to lay your dryed Materials but in little Heaps, from an Observation which I have made in *Wiltshire*, and particularly the *Downs* of *Salsbury-Plain*, that where they congest too much together, the excessive Fire and Heat (which they require to reduce them to Ashes) over-burns the Earth, to the great Prejudice of those *Salts* and *Spirits* which a more moderate Fire would preserve from Evolition and flying away; an Instance of this we have in the *Charing* of *Wood* for *Coal*, the small Dust whereof is a powerful Ingredient to the improving of the Roots of Trees, moderately made use of.

The

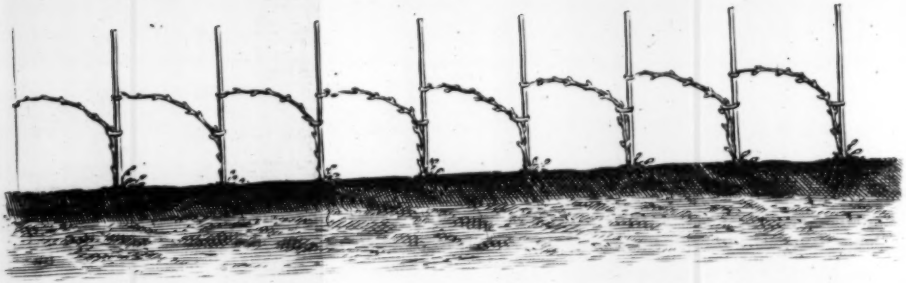
The Ground thus prepared; when you begin to trench, contrive your Ranges so, as they may run thwart your Hill, that is, let the Ridges pass from East to West; my Reason is, because the *Vines* standing thus in Ranks, the *Rising* and *Setting* of the *Sun* will by this Means pass through the Intervals, which it would not do in the common Posture of *North* and *South*; for the *Sun* being low at its first and last Appearance above the *Horizon* (and at which time, by reason of our Foggs and Mists, we chiefly stand in need of his Assistance) those Rows which pass from *North* and *South*, will shade one the other, and so hinder this material Effect. If it be objected that *Vines* being so planted, loose that at Noon which they gain in the Morning and Evening; I reply, that the *Sun* at the *Season* of Ripening, is high enough for Rows of *Vines* of three foot distance, to shine upon, and dart its Beams even over the very *Plants*, without the least Interception; whereas upon its *Rising* or *Setting*, it would be almost totally eclipsed by the collateral Posture of the opposite Ranges.

CHAP.

CHAP. IV.

How to Plant the Sets.

THE Ground in this Order, prepare a Meaſure of three Foot, and by a Line ſtrained, dig the Earth a Foot deep or the ſingle *Spit*, cleanſing the Trench, and ſhoveling up the Crumbs that the Bottom be clean, and the Edges ſharp, which you muſt guide by your Meaſure, that ſo all the Trenches may be of an equal ſize. This done, fit your Plants, Layers or Roots, ſo pruned both Roots and Branches, that you leave not above two or three Eyes of the young Wood upon them, Then plant them in the Bottom of your Trenches, ſo as the Root may lye croſs them, and ſomewhat ſloaping on a ſtrait Line as near as may be gueſſed. In this Poſture, cover them three or four Inches with the Mould, and order it ſo, as the upper Part of your Plant be two or three Inches lower than the Ground, that when the Ridges come to be levell'd, the Top of your *Sets* may be even with the *Area*. Thus proceed to plant them at the diſtance of two Foot one from the other, that ſo the Ranges may have a yard Interval



terval between. This done, take long Dung or Litter, and strow it in the Trenches, of a reasonable thickness to cover the Earth, and preserve the Roots from those dry and piercing Winds which would otherwise infinitely prejudice them; this will likewise maintain them cold and fresh in *Summer*, till they have struck and taken hold of their *Stations*; After this they will need no more for the present, but that you diligently Haw and cleanse them from Weeds before they come to *Seeds*; and in this Labour of Hawing, work a little of the sides of your Ridges with your Instrument, towards the Roots of your newly planted *Vines*, to comfort and establish them. *The* Diagram *refers to the* other, *and* distance *of planting the* Sets.

CHAP. V.

How to Dress, Prune and Govern the Plantation.

THE first pruning of the new set *Vineyard* shall not begin before the *January* after, and then cut off all the *Shoots* as near as you can possibly, sparing only

the ſtrongeſt and moſt vigorous to each Root, which you ſhould leave with two Eyes of young Wood; and ſo let them reſt till *May* the ſecond Year after planting, and then be ſure to clear the Roots of all collateral *Suckers*, which do but rob and exhauſt your *Sets*, and leave none, but what break out of thoſe two, or three Eyes of the young Wood above mentioned, continuing your Care to ſuppreſs the Weeds, and in your Hawing, to cherish the Roots of your Plants with ſome of your Ridge-earth, as you were taught in the former *Chapter*. And thus you ſhall alſo govern your *Vineyard* the third Year, cutting off all the *Shoots* very cloſe in the ſame Month, and ſparing only the ſtouteſt, which is next the Ground; yet ſo as you leave him not above three or four Eyes. This done, dig all your *Vineyard*, and lay it very level; but with great care, that in the Work you do not cut or wound any of the main Roots with your *Spade*; as for the younger Roots, it is not ſo material, for they will grow but the thicker. It is in this third Year that you may peradventure enjoy ſome Fruit of your Labour, which if anſwerable to your Hopes, will admoniſh you to provide for Props, which muſt be made of Hazle,

Aſh,

Ash, or Oak, about four foot in length, of the thickness of a Broom-stick, which being conveniently applied to the North side of your Plant, you shall in *May* (rubbing off all the *Thieves* which sprung from the Roots of the Plant, and leaving only such as come from the Stem, and like to bear Fruit) bind up the *Shoots* of those three Eyes which you were ordered leave as the most probable to be Bearers that Year, as in *June* you will discover. When the Fruit is of the size of Birding-shot, break of the Branches with your Hand, at the second Joynt above the Fruit, and tye the rest to the Prop: I say, you must break, not cut your *Vines*, because Wounds made new with a Knife, or sharper Instrument, are not so apt to heal; and therefore the *Season* for this Work is in the very Heat of the day, when they are apt for *Consolidation*, without Prejudice to the Fruit. But it is not regularly, till the fourth Year, that you can expect any store of Fruit; when governing your *Vineyard*, as before you are directed, fail not of a due Provision of *Props* sufficient for your whole *Plantation*.

CHAP. VI.

How to order and cultivate the Vineyard after the first four Years, till it needs renewing.

THE following Years after the first bearing, you will likely have three or four *Shoots* to every Plant. In *January*, therefore, or *December*, prune all away, save the strongest, which you may leave for a Standard about four or five foot high, cutting the rest very close to the Body of the *Mother-plant*; (I mean such as are small and trifling Shoots) reserving such as you find about the bigness of an handsome Reed, to which you shall leave two or three Eyes next the Ground. Then apply a Prop to every of your *Vines*, and tye to them the *Master-Shoots*, which you were ordered to leave four foot high, with som tender *Oziers* about one foot from the Earth, bending the top of these Shoots to the next *Prop*, about two foot from the Ground, that so your *Ranks* may stand in form of *Arches*, whilst the Eyes that you spared now in Dressing, shall the *May* following, be bound to the Props for the next years bearing, to the great Increase of your Fruit: Then in *May*, or the beginning

ginning of *June* (when the little *Raisins* are of the bigneſs before mentioned) ſtop their ſecond Joynt above the Fruit, as you were there taught, but be careful to leave the ſtrongeſt Shoot to be the Standard Plant of the Year enſuing.

In *Auguſt*, when the Fruit begins to turn and ripen, break off ſuch Shoots as you ſhall find too thick upon thoſe you pruned in *May*; but this Work you muſt do with Diſcretion, and only ſo as to let in the Sun for the ripening of the over-ſhadowed Cluſters, which you ought to leave skreen'd with ſome of the Foliage, as well to preſerve your Fruit from the ſcorching of the Sun by day, as the *Dews* which fall in the Night, to both whoſe Invaſions it is obnoxious.

And now obſerve, that the Standards you laſt tied to the *Props* at a foot high, and whoſe Tops were bent to be next, will the following Year be grown old Wood: In the firſt Pruning Seaſon therefore, or *January* after, remember to cut them cloſe to the Ground, ſupplying the Places with the ſtrongeſt Shoot of young Wood, which you left four foot high for the purpoſe, and which you muſt order as you have been taught the year before; pruning the reſt at the very Earth, and

leaving two Eyes to each of the ſtrongeſt Shoots, as is there rehearſed: And now give your *Vineyard* an ordinary Digging with the ſame Care of the Maſter-roots, and till the Seaſon of this Work, you may permit your Props to ſtand.

We the more inſiſt upon an early Pruning, to hinder their Bleeding; though ſome are of Opinion, that this Superfluity of *Vines*, preſerving the young and forward Shoots the backwarder in *April*, prevents the Blaſts of *May*; for this Cauſe many will not cut their Plants till *March*, but they ſpend too much of their Vigor in theſe late Amputations, and are as much in danger of blaſting for want of competent ſtrength to ſupport the tender Shoots; whereas pruned in *November*, or the following Month, they never bleed, but being cut before the riſing of the Sap, their Wounds become hard and dry, and the Spirits of the Plant kept in, makes them break out the more vigorouſly at the Eyes, furniſhing the Branches with proud and turgid Buds.

CHAP.

CHAP. VII.

How, and when to manure your Vineyard with Compost.

WHen through often ſtirring, you find your *Vineyard* poor (which the Weakneſs of your Crop will ſoon diſcover), prune your Vines as you are inſtructed, and ſpread good rotten Dung mixt with Lime, over the whole Ground; let this lye a full Winter, that the Vertue of it may be waſhed into the Earth; and this way of Stercoration is infinitely to be preferr'd before the Digging and mingling it with your Mould: But if you will have it in Perfection, lay your Material in a large Heap, in ſome convenient Place near your *Vineyard*: A Layer of freſh and natural Earth, taken from the Surface, and another of Dung a pretty deal thicker; then a Layer of Earth again, and ſo ſucceſſively, mingling a Load of Lime to every ten Loads of Dung, will make an admirable Compoſt for the purpoſe: But your Magazine will require the Maturity of two or three Years, and to be covered with the former qualified Earth, and ſomewhat ſhaded, ſo as neither the Sun too

much draw from it, nor the violent Rains, too much dilute it.

With this Composition, after you have (as we advised) pruned your Vines (for which the Months of *January* and *February* may be allowed) dung your whole *Vineyard*; about thirty Loads I suppose may well dress an Acre; but lay and spread it equally, and then you may turn it in with a slight Digging, but not too deep; and shall in a short time find it as light and tractable as the freshest Earth, which property we ascribe to the Lime. When this is done, re-establish your *Props*, and with your Foot tread the Earth close to the Roots, to defend their Fibers from the dry Winds of *March*, which will even penetrate the looser Mold; but this Work should be performed in a dry, not in a wet Season, lest the Earth bind too fast, and for other obvious Reasons.

And thus I have shewed how *Vineyards* in *England* may be planted, governed, and perpetuated with undoubted Success, omitting the less material Curiosities to the larger *Volumes*, and those who have more Leasure (I fear) than Skill.

TO

TO THE READER.

LET the Reader be pleased to take notice, that I have not only endeavoured to furnish all Lovers of these Plantations with the best Instructions I am able, concerning the Choice and Propagation of Vines; but my self also with so plentiful a Stock of Sets and Plants of all those Sorts, which I chiefly recommend, that those who have a Desire to store their Grounds, may receive them of me at very reasonable Rates.

Mr. ROSE,

YOU require of me some Directions concerning making and ordering of Wines, to compleat and adorn your Vineyard: I send you in this Paper the most material things which I have at any time gathered and observed; subject nevertheless to the Animadversions of the more Experienced, and therefore you will do your self Right to converse with others (more versed in this Argument) before you annex it to your Book.

J. Evelyn.

THE VINTAGE.

GAther your *Grapes* when very plump, and transparent, which is when the Seeds or Stones come forth black and clear, not viscous or clammy; that the *Stalks* begin to shrivel at the Part next the Branch, which is a sign it has done feeding. *Grapes* therefore cannot be over-ripe, and where they make the best Wines, the Clusters hang till they are almost wasted, and the *Stalks* near quite dry; as in *Candia* and *Greece*, and even in *France*, they stay till the Leaf be ready to drop; nor do they much impair, though Frost or Rain do frequently surprize them, provided it prove dry one Fortnight before gathering time.

It is best to cut, and not pull them from the Vine in the Moons Decrease, and to put them in Baskets, each sort apart, taking only the best ripe, clean, and unbruised.

In most Places they tread them with their naked Feet in a *Vat*, pierced full of Holes at the Bottom, through which the Liquor runs into a Keeler, placed under it; but 'tis better to void it as 'tis pressed out;

out; because it is found to carry with it too much of the Trash and grosser Parts. Others heap in so many, that the very weight of the Bunches press themselves; and thus is that rare *Lachryme* made, which is not obnoxious to that surcharge of Tincture and Hardness which the pressed Wines commonly betray.

If you would make Claret, let it remain with the Mark or Husks, till the Tincture be to your Liking. But the White are tunn'd immediately, as soon as bruised, where they perfect their Fermentation and Working. The best Course is to sink a Basket into the pressed Mark, and so to separate the Must from the Husks, and take out the pure Liquor only; the rest will remain behind, subside, and sink to the bottom of the Vessel, and may serve for Claret, or a ruder Wine.

When the White is tunn'd, close it immediately, and very accurately, fear not your Vessel, if well made, since the force of the working (which may possibly continue nine or ten days) will not violate it, as some imagine; and therefore imprudently leave the Bung-hole open, to the utter loss of its *Spirits*; to prevent which therefore, at the filling, leave half a foot or more void, and for Claret somewhat above, which replenish

replenish at ten Days end (when the Fury of working is over) with some proper Wine that will not provoke it to Motion again. This Process must be frequently repeated if need require; for new Wine will spend and waste somewhat, till it be perfect; yea, even to the very Spring, as far as *April*, leaving the more *Feculent* and groser Parts in the first.

This is the manner of *Languedoc*, and *Southern Parts* of *France*; but about *Paris* (which is the nearest in Constitution to our Country) they permit the *Marc* to abide in the *Must* two days, and as many Nights for *White Wine*, and at the least, a Week for their *Clarets*.

Some press their *White Grapes* by themselves, and afterwards mix them; and yet even *Red Grapes* will make a *White Wine*, if timely freed of the Husk; but the Colour follows the Nature of the Husk, and must therefore be treated accordingly as to the Period of receiving Tincture by frequent tasting it, and Experiment, till it be your Eye and Palats liking. But in this Interim (lest too much *Spirits* should evaporate) let an exact Cover of Wood (made like the lid of a round Box) be fitted to your *Vat*, and to render it the closer, affix it with a Linnen Cloth, that it may be exactly

actly just, drawing out your *Must* by a *Spigot* at the bottom of the Vessel. In short (to avoid the many Inconveniences which happen to Wines by permitting them to abide too long macerating the Husks) it is better to dash it with a little Art, by mingling some Red, or other Wine naturally charged, then adventure the spoiling of the Whole, for this only Circumstance, there being very few natural Wines, but what have this Assistance, not to call it Adulteration.

In *Italy* they put the *Husks* and *Stones* together into that which is pressed, and so let it work a Fortnight, and then add a third part of Water, to render it less heady and strong; but our Wines will by no means support this Dilution. In some Parts of *France* they Tun it when it has wrought in the Keelers, filling up (as we described) what works out the first three or four days, with what they squeeze from the Husks, which some think very practicable with us.

Whilest this Working and Filling continues, close up carefully the North Windows (if any) of your Cellar, lest it sowr your Liquor; and about the Expiration of *March*, stop your Vessel for good and all. Some repleniſh their working Wines with Water

Water only, especially the last time; provided it exceed not a quart in a large quantity: Others roll their Casks about the Cellar to blend with the Lees, and after few days Re-settlement, rack it off with great Improvement, about the same season.

When now your *Must* is Tunn'd, prefs your *Marc*; this, though no delicate Drink, will yet keep long, and is proper to mingle with other, and give it the Body you desire. Others prefer the casting a convenient quantity of Fountain Water on the Husks as soon as the best Wine is trodden, or forced out and tunn'd; and there let it colour, drawing and supplying it by degrees, as long as Tincture, Taste and Virtue remains good. Be very careful to empty the Vat of the Husk as soon as ever your Water or Mixture is drawn, lest it give such a Tang to your Vat, as you can never free it of it again; and therefore by all means I advise you to have two Vessels, that one of them alone may be destin'd to this Employment of mixing your Wines.

The best Expedient to multiply Wine, is (when all is said) to fill your Vat with whole Grapes or Clusters, and three or four days after, to draw out the *Must*, which will run off it self into a Vessel placed

ced by the Vat, and well ſtopped: Afterwards tread the Grapes, pouring in a good quantity of Water, and then immediately adding the *Muſt* that you before reſerved to work and ferment together. This is eſteemed of all other the moſt approved way, and may promiſe a reaſonable good *Wine*, and fair ſucceſs.

To Purifie Wine.

PUT it into your Veſſel the Plainings or Chips of green Beech, the Rind carefully peel'd off; but firſt, boyl them in clear *Water* about an hours ſpace to extract their Rankneſs; then dry them perfectly well in the Sun or an Oven: Leſs than one Buſhel of Chips is ſufficient to Fine an whole Tun of *Wine*; and it will ſet your *Wine* in a gentle working, and purifie it in twenty four hours, giving it a good and agreeable Flavor.

Theſe Chips may be waſhed again, and will ſerve the better upon the like Occaſion, and even till they are almoſt conſumed. Let your Chips be plain'd off as long, and large as you can get them, and put them in at the Bung-hole.

Laſt-

Lastly, Some dulcorate and sweeten their Wines (to prevent Harshness) with Raisins of the Sun, trodden into the Vat, and perhaps to good purpose, a little plumped before; or boyling half the *Must* in the Vessel a good hour, and scumming it, Tun it up hot with the other.

About *April* you may pierce your Wine to drink, *&c.*

I could dilate much more upon all these Particulars, but these Rules are plain and easie, and more would be but superfluous. Dispose therefore of them as you think fit.

By *Must*, they signifie the newly press'd Liquor, whilst it ferments or remains in the Vat, and before it is Tunn'd.

By *Marc*, is meant the Husks of the Grapes when the Liquor is expressed.

Note, That some instead of Treading, squeeze the Bunches betwixt their Hands; others Press them in an Engine like a Cedar-press, putting the Cluster into a Raisin-frail, or Bag of Hair-cloth.

FINIS.

A Table of the Principal Matters contained in this Book.

The First Treatise.

Sect. I. Of the Place, of the Earth, and Mould of the Garden, together with the Means to recover, and meliorate ill Ground.

Site Page 1
Soil 2
Dressing 3
Skreening 6

Sect. II. Of Espaliers, or Wall-fruit, and of single Pole-hedge, and Shrubs.

Planting 9
Pole-Hedges 14
Shrubs 15

Sect. III. Of Trees, and of the Choice which ought to be made of them.

Pears, Apples, Peaches, Abricots, Cherries 17, 18, 19
Age 20
Shape, Taking up, Transplanting 21
Pruning 22
Nailing, Spreading, Error, 26
Dressing 27
Old Trees 29

Sect. IV. Of the Seminaries and Nursery.

Seminary 29
Seeds, Kernels, Stones 30
Seed plot 31
Cutting, Graffing. 32
Quince stocks, Peaches 33
Dressing, Nursery, Plot 35
Planting, Trees 36
Nipping, Pruning 39
Distance, Form 40

Sect.

Sect. V. Concerning Grafts, and the best Directions how to chuse them.

Grafting 41
Inoculating, Season 42
Choice 43
Time, Cleft, Choice 44

Sect. VI. The Manner how to Graft.

Inoculating 46
Season 47
Cleft 50
Crown, Approach. 54
Cuttings, Layers 56

Sect. VII. Of Trees and Shrubs in particular, how they are to be governed, and their Maladies cured.

Trees 57
Pears, Graffing. 58
Apple-trees 60
Plumb 61
Abricots, Peaches 62
Cherries 63
Figs 64
Mulberries 65
Oranges, Limons 66
Shrubs, Granads 68
Jessemine 69
Musk Rose, Myrtles, Laurel 70
Phillyroa, Alaternus, Altea frutex, Arbor Judæ, Lilac, Diseases 71,72
Moss 73
Jaundies 74
Moles 75
Mice, Worms 76
Pismires 77
Snails 78
Wood lice, Earwigs, Caterpillers 79
Composition to hold Grafts withal. To make Fruit knot. 80
A Catalogue of the Names of Fruits known about Paris, and when they are in Season 82

The

The Second Treatise.

Sect. I. Of Melons, Cucumbers, Gourds, and their Kinds.

Melons, Seeds 96
Plot, Figure 98
Season, Beds 99
Sowing 100
Covering 101
Season, Transplanting 102
Storms, Bells 103
Pruning 104
Transplanting, Season 105
Transplanting, Watering. 106
Gathering 107
Visiting, Care, Choice. 108
Seeds, Cucumbers 109
Pumpeons, Transplanting, Gathering 110
Seed 112

Sect. II. Of Artichocks, Chardrons, and Asparagus.

Artichokes, Planting. 112
Earthing 114
Chard, Slipt, Gathering. 115
Spanish Chardon, Asparagus. 116
Planting Dressing 117
Cutting 118

Sect. III. Of Cabbages and Lettuce of all sorts.

Cabbage 119
Seed, Cole-flowers, Sowing 120
Removing, Transplanting, 122
Cabbage, Watering, Sowing, Birds 123
Worms, Large-sided Cabbage 124
White Cabbage, Red. 125
Perfum'd Cabbage, Planting 126
Seed 127
Season of Sowing 128
Insects 129
Lettuce, Sowing 130
Transplanting 131

Roman

Roman Lettuce, Heading, Blanching, Seed 132

Sect. IV. Of Roots.

ROots, *Parsneps* 133
Sowing, Removing, Housing 135
Seed, Carrots 136
Season, Seed, Salsifex 137
Dressing, Season 138
Radishes, Horse-Radishes. 139
Small Radishes, Sowing. 140
Seed, Turneps, Season 141
Vermine, Housing, Seed 142
Parsly, Season, Dressing. 143
Roots, Seeds, Skerret 144
Spending, Rampions, Jerusalem Artichokes, Seed, Danger 145

Sect. V. Of all sorts of Pot-Herbs.

BEet, *Season, Transplanting* 146
Gathering, Sowing 147
Red Beets, Seed, Orache. 148
Succory, Season, Blanching, 149
Housing 151
Seed, Endive, Blanching. 152
Sorrel 153
Sowing, Transplanting, Dressing 144
Seed, Patience, Borage, Sowing 155
Seed, Buglosse, Chervil. 156
Sowing, Alisanders, Sceleri, 157
Sowing, Purslain, Sowing, Transplanting 158
Seeds, Spinach, Sowing. 159
Season, Seed 160

Sect. VI. Of Beans, Pease, and other Pulse.

BEans 160
Sowing, Choice 161
Ground 162
Hoeing, Gathering, Seed, Hame 163
Haricots, Sowing, Painted Beans 164
Soyl, Sowing 165
Red Beans, Pease 166
Sowing, Hot-spurs, Soyl, Sowing 167
Setting, Great Pease, Bushing 168
Mould, Distance, Beds 169
Gray Pease, Small Pease, Sowing, Pigeons 170
Hoeing 171
Monthly Pease, Cutting, Watering, Lupines, Slave-pease 172
Sowing, Lentils, Mould, Thrashing 173
Housing 174

Sect. VII. Of Onions, Garlick, Chibols, Leeks, Odoriferous Plants, and other Conveniences of a Garden, not comprehended in the precedent Chapters.

ONions, *Sowing* 174
Seeding, Drying, Housing, Seed 175

Chibols,

The TABLE.

Chibols, *Transplanting.* 177
Garlick, *Planting, Pulling, Housing, Eschalots, Planting* 178
Leeks, *Blanching, Seeds, Odoriferous Herbs* 179
Salad, *Corn-Salad, Pimpinel, Cress.* 180
Liquoris, *Planting, Thyme, Savory* 181
Marjoram, *Sage, Rosemary, Fennel, Strawberries.* 182
Plants, Beds, Season 183
Propping, Stringing, Renewing, Dressing 184
Soil, Strawberries in Autumn, Raspis, Pruning 185
Goosberries, Champignons, Choice 186
Mushrom-Bed, Dressing, Production, Morils Truffs. 187
Conclusion 188

An *Appendix* to the former *Treatise.*

Sect. I. Of the Manner how to conserve Fruits in their Natural.

Conserving Fruits 191
Conservatory, Fabrick, 192
Situation, Shelving 194
Season of Gathering Fruits 194
Medlars, Baskets, Fallen Fruit, Housing 195
Bon-Chrestien, Cabinet 196
Ripe Fruit, Grapes 197
Keeping 198
Vermine, Aspect, Rotten Fruit Mice Cats 199

Sect. II. Of Dryed Fruits.

Dryed Fruits, Cherries 200
Plumbs, Prunellas 201
Peaches 202
Abricots, Pears 203
Apples, Grapes 204
Beans, Pease 205
Mushroms 206

Sect. III. To pickle Fruits with Salt and Vinegar.

Pickling Cucumbers. 206
Gathering, Purslain. 207
Capers, Broom-buds, Sampier, Tarragon, Artichocks. 209
Season, Asparagus, Pease, Champignons 209
Pickle, Cornelians. 210

Sect. IV. To preserve Fruit with Wine in the Must, in Cider, or Honey.

In Must 211
Marmalade of Grapes or Raisins 213
Potting, Mustard of Dijon 214
In Honey 215

An Alphabetical TABLE.

A.

Age 20
Apples 18, 60
Abricots 18, 62
Alaternus 72
Alisanders 157
Althea fru. 72
Approach 54
Arbor Juda 72
Artichoke 113, 145
Asparagus 116, 209
Aspect

B.

Baskets 195
Beds 99
Beans 160
Beets 146
Birds 123
Bon-Chrestien 196
Borrage 155
Brooms-bud 208
Bugloss 156
Bells 103
Blanching 149

C.

Cabbage. 119, 123, 124, 125, 126
Capers 208
Cardons 116
Carrots 136
Catterpillars 79
Cat 199
Champignons 186
Chard 115
Cherries 19, 63
Chervel 156
Chibols 177
Choice 43, 109
Cleft 44, 50
Caully-Flower
Conservatory 192
Conserving 191
Cornelians 210
Chorn-Sallad 180
Cucumbers 109
Crown 54, 70
Cress 180
Cutting 32, 56, 118
Catalogue of Fruits. 82, 117

D.

Dressing 3, 27, 31
Distance 40
Diseases 72
Dryed Fruit 200

E.

Earwigs 79
Endive 153
Error 26
Eschalots 178

F.

Fennel 182
Figs 64
Form 40
Fruits 194
-----ripe ibid.
-----rotten 199

G.

Graffing 32, 41, 58
Gathering 107, 110, 115
Garlick 178

Granads

Granads 68
Grapes 204
Gooseberries 186

H.

Haricots 164
Honey 214
Hooping 163

I.

Jaundies 74
Jessamine 69
Inoculating 42, 46
Insects 129

K.

Kernels 30

L.

Laurel 70
Layers 56
Leeks 179
Lentils 173
Lettuce 130
Lime 71
Limons 66
Lupines 171
Liquorice 181

M.

Marjoram 182
Marmalade 213
Medlars 194
Melons 96
Mice 76
Moles 75
Morils 187
Moss 72
Moss-Rose 70
Must 211
Mustard 214
Mushrooms 187, 206
Mulberries 65
Myrtles 70

N.

Nailing 26
Nursery 35

O.

Odoriferant Plants 179
Onions 174
Orach 149
Orange 66

P.

Parsley 143
Parsneps 133
Pears 17, 58
Peaches 18, 33, 62
Pease 166
Patience 155
Planting 9, 36, 112, 116
Plumb 60, 201
Pigeons 170
Pimpinel 180
Pickle 206
Pismire 77
Pole-hedges 14
Palisadoes 15
Potting 213
Prunellas 201
Pruning 22, 36, 104
Phyleria 7
Pumpions 109
Purslain 158

Q.

Quince-stocks 33

R.

Radishes 139
Rampions 145
Raspis 185
Rosemary 182
Roots 133

S.

An Alphabetical Table.

S.

Sage 182
Salsifex 137
Sallad 180
Sampier 200
Savoy 181
Season 42,47,99,102,105
Seeds 30,96,109,112
Seed-plot 31, 35
Seminary 29
Sellery 151
Shrubs 15, 68
Site 1
Skreening 6
Skirrets 144
Slips 115
Snails 78
Soil 2
Sorrel 153
Strawberries 21, 182
Storms 103
Spreading 26
Spinach 159
Stones 30
Succory 149

T.

Tarragon 208
Thrashing 173
Thyme 44
Transplanting 21, 112, 105
Transporting 21
Trees 36, 57
Truffs 188
Turneps 141

V.

Vermine 198
Visiting 108

W.

Watering 107
Wood-lice 79
Worms 76, 124

The English Vineyard Vindicated.

OF the several sorts of Vines, and what Grapes do best accommodate with our Climate in England. Page 1
Of the Soil and Situation of a Vineyard in England, 3
How to prepare the Ground for the Plantation, 8
How to plant the Sets, 10
How to dress, prune, and govern the Plantation, 11
How to order and cultivate the Vineyard after the first four Years, till it needs renewing, 14
How, and when to manure your Vineyard with Compost, 17
A Tract of the making and ordering of Wines, 20.
To purifie Wine, 25.

FINIS.